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BOOK



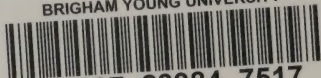
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RECIPIES

LADIES OF ST. MARK'S CHURCH

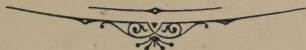
1850

REVISED 1900

BY THE LADIES

OF THE

RECIPES



COMPILED BY THE

LADIES OF ST. MARK'S GUILD

1886



REVISED 1909



SALT LAKE CITY

UTAH

ACKERMAN & CO., PRINTERS, SALT LAKE CITY.

990

REGISTRY

COMPILED BY THE

OFFICE OF ST. MARK'S CHURCH

1880



REVISED 1880



SALT LAKE CITY

UTAH



*“ A light hand in making, a quick step in
baking, maketh a good conscience for eating
bread, pudding and pies.”*



SOUPS.

MOCK TURTLE SOUP.

MRS. HAMILTON.

Remove the brains from a scalded calf's head, cover with water and boil until tender. Take the head from the liquor, and save the tongue and the nicest of the gelatinous skin, to cool. Strain the liquor and set it away to cool. Boil at the same time, in a separate kettle, a four-pound shank of beef. When it has begun to boil, and has been skimmed, fry brown in a little butter, one sliced onion and one small sliced carrot. Add these to this soup, and boil slowly until you have a fine thick stock. Strain, cool and skim. The following day put the two stocks together, season well with salt, pepper, a dash of cayenne pepper and a cup of sherry wine. Cut a portion of the calf's tongue, which has been skinned, into dice; also some of the clear skin of the calf's head. Put these into the soup, make small balls to imitate the turtle eggs, from the hard-boiled yolks of two eggs and the unboiled yolk of one; salt and use flour enough to make stiff. Have the brains boiled in salted water, beat a portion of these smooth, season and thicken with cracker crumbs and a very little flour. Make this also into balls. Drop these balls into the soup and boil fifteen minutes before using. This recipe makes a large kettle full of soup. It should be a strong jelly when cold, and can be kept some time.

BLACK BEAN SOUP.

MRS. HAMILTON.

One pint black beans.
A small joint or shank of beef.
A slice of salt pork.

Soak the beans over night, drain off the water, and put them into the kettle with the meat, and cover with water. Boil about five hours. Strain through the colander. Season with red pepper and a little wine; add the yolks of three hard-boiled eggs, sliced, and slices of lemon.

TOMATO SOUP.

MRS. KIMBALL.

One quart of tomatoes boiled ten minutes with a quarter teaspoonful soda, then strain through a sieve, put on stove and add butter the size of an egg, one pint of milk, pepper and salt, with a handful of rolled crackers; let come to a boil and serve.

FRENCH TOMATO SOUP.

MRS. FOX.

One quart tomatoes.
Three pints boiling water.
One teaspoonful each of soda, pepper and salt.
Butter size of an egg.
One small onion minced.
One quart milk.

Put tomatoes and onions over fire with hot water and run through colander. Meanwhile boil milk, stir in soda and butter; keep hot while the tomatoes with the pepper and salt simmer five minutes, then stir in the milk and serve at once. Omit the onion and you have a fine mock oyster soup.

TOMATO SOUP.

MRS. ALLEN.

One quart of tomatoes, or a two-pound can of tomatoes, to which add one quart water, one half of a small onion, sliced, a piece of butter the size of a hen's egg, in which rub a large teaspoonful of flour, and boil slowly one hour. Just before serving, strain the soup and add one pint of scalded milk.

ONION SOUP.

MRS. HAMILTON.

Four large onions, cut up, not sliced, six ounces butter, salt, cayenne, soup stock, milk, yolks of four eggs, one-fourth loaf French bread, cut in very thin slices and dried, two tablespoonfuls of grated Parmesan cheese. Slowly stir the onions in the butter for one hour, stirring frequently and being very careful not to burn; add salt, pepper, cayenne, and stock, cook one hour longer; add one-third as much stock. Have in the tureen the bread and cheese; beat up the eggs with a ladlefull of soup, pour this on the bread, cover close and stand five minutes, add the rest of the soup and serve at once.

GLEE CLUB SOUP.

MRS. HAMILTON.

Put two ounces of butter in a saucepan, and when melted add a tablespoonful of flour, stir, and when turning rather yellow, add also four or five onions, sliced; stir until fried (well done but not burned), when you add broth to taste (about one quart). Boil gently about fifteen minutes, mash through a colander, put back on the fire, give one boil, salt and pepper to

taste, turn into the soup dish, in which you have some croutons (toasted bits of bread,) and serve. More or less onion may be used according to taste. This soup is light, transparent and simple, and at the same time a very artistic soup.

TOMATO SOUP.

MRS. FOOTE.

One pint tomatoes, strained through a sieve; put this on the stove in a saucepan with a lump of butter the size of an egg. At the same time put one quart of new milk in a farina boiler, season well with salt and pepper. When the tomatoes boil stir into it one small teaspoonful of soda; stir until it ceases to foam. Thicken the heated milk with two tablespoonfuls corn starch and then add the tomatoes. This soup can be made in twenty minutes and when carefully made is very dainty and good. Care should be taken to use only enough soda to keep the tomatoes from curdling the milk, and the milk should be very fresh. One cup of good clear stock added to the tomatoes is an improvement. Or you can add one cup of liquor from fresh oysters.

OXTAIL SOUP.

MRS. GALIGHER.

Two tails well jointed, fifteen-cent shin of beef. Roll tail pieces in flour, and brown thoroughly in butter or drippings, also the shin of beef. Put into soup kettle. Take three carrots, two good sized onions, one parsnip, one turnip; also browning these, add to the meat. Add two bay leaves, six whole cloves, three or four of alspice and peppers, celery stalks, little lemon, thyme and sweet marjoram. Cover with four quarts of cold water. Cook slowly several hours. Save the tails for

serving with the soup. It can be either clear or thick. Before coming to table, add a little red currant jelly, port wine and lemon juice.

PHILADELPHIA PEPPERPOT.

MRS. B. X. SMITH.

Saute in butter some leeks and onions, not too browned. Sprinkle some flour on it, while stirring, to thicken your soup, adding the quantity wanted of veal and chicken stock (as white as possible), add some tripe cut in small squares and enough celery, also cut in squares, that its taste be the strongest, and boil for twenty minutes. Then add some potatoes cut in dices, and boil until they are nearly done. Make some kneffles paste, mix it with parsley and black pepper and pass it through a coarse sieve. Add these kneffles to your soup and let the whole boil for a few minutes more, seasoning it with pounded whole black pepper. This soup must be highly seasoned.

VEGETABLE SOUP.

Make a stock of three kinds of meat, soup bone, knuckle of veal and neck of mutton. One large stick of cinnamon, three cloves. Boil all together until the meat shreds—add three tablespoons of brown sugar. Next day skim, and to every quart of stock, chop one cup each of carrots and onions, fry vegetables in bacon grease until soft, then add to the stock, one cup celery, cabbage or any other vegetable; season to taste.

CREAM OF CELERY SOUP.

Wash a good sized head of celery, break the stalks into inch length pieces. Boil in as little water as possible until pulpy. In the meantime put in double boiler

a pint of milk, a large slice of onion and a piece of mace. Mash the celery in the water in which it has cooked, rub through a sieve—and when the milk boils add it to the mashed celery. Cream together a tablespoon of butter and one of flour, then add to the soup. Season with salt and pepper. A cupful of cream added the last moment improves the soup.

CORN SOUP.

MRS. WALLACE.

One can of corn, one medium onion chopped fine and boiled for twenty minutes. Strain and mash as much as possible through a colander. Put back on fire with one quart of rich sweet milk, two large spoons of butter and one of flour, salt, pepper (black and red,) to taste, and a little sugar (to taste.) Let it come to a boil and strain again through a fine strainer. Beat in the yolks of two eggs, not cooking any more, but keeping it hot, so as to cook the egg sufficiently.

CREAM SOUP OF MIXED VEGETABLES.

Take two heaping tablespoonfuls of diced onion, the same amount each of diced carrot and celery and half that amount of turnip. Put three tablespoonfuls of butter in a saucepan and when melted add the vegetables. Let them cook for fifteen minutes, taking care they do not brown. In the meantime put a quart and a half of milk in a double boiler, with a bay leaf, a small blade of mace and a spray of parsley. When the vegetables are tender add three tablespoonfuls of flour and stir the mixture gradually into the boiling milk. Season with salt and pepper and cook for one half-hour. Beat up the yolks of two eggs and add to them a cup of cream, stir this mixture into the soup and let it cook one minute, beating constantly to prevent curdling.

This soup may be strained or not, as preferred. It is delicious with diced vegetables left in. Serve with croutons.

CLAM BISQUE.

MRS. TRACY.

One tablespoon butter,
One tablespoon onion, cut fine.
One tablespoon chopped carrot.

Cover and cook until done. Add one tablespoon flour, then one pint clam boullion, and one pint of hot water; cook five minutes, strain and return to dish. Mix yolks of two beaten eggs with one half-cup of cream, one half-teaspoon salt, one-half salt spoon pepper, add slowly to the soup and serve.

CORN STARCH NOODLE SOUP.

MRS. LORIN HALL.

Allow three pints of soup stock to come to a boil. Season. Drop very slowly into this one egg, well beaten, mixed with two tablespoonfuls of corn starch. For a smaller quantity of soup, part of egg, either the yolk or white alone will do, with one tablespoonful of corn starch.

MEATLESS BEAN SOUP.

Soak over night one coffee cup of navy beans. Boil about four hours, adding water from time to time, stirring often. Season with salt and pepper. Strain through the colander. Add a small piece of butter.

This should make about three pints of soup. It may be boiled in the morning and heated for dinner. A slice of lemon placed in soup plate before serving is an addition.

EXCELLENT THINGS FOR THE SOUP POT.

Turkey carcass; beefsteak bones; chicken gravy; any kind of meat stews, or ends of roast. These bits saved through the week, during the cold weather, will make a delicious dish of soup on Saturday—often better than a carefully prepared one out of fresh meat.

VEGETABLE OYSTER SOUP.

MRS. OGDEN.

Wash and scrape two bunches of vegetable oyster, cut them into small, round pieces, boil two hours in sufficient water to cover them thoroughly. Pour off the water, add three pints of milk, or thin cream. Season well with pepper and salt. Thicken with two tablespoonfuls of flour wet with cold water, adding the water gradually, to prevent lumps forming. Boil a few minutes after adding the flour, then add a large piece of butter, if you have not used cream. Serve very hot.

VEAL SOUP.

MRS. E. ROBERTS.

To about three pounds of a joint of veal, which must be well broken up, put four quarts of water and set it over to boil; prepare one-fourth pound of macaroni by boiling it by itself with sufficient water to cover it; add a little butter to the macaroni when tender, strain the soup and season to taste with salt and pepper, then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavor is relished by many.

NOODLE SOUP.

MRS. LYMAN.

Boil two good fat old chickens till all that is good of them is extracted for the broth. Season. For the noodles, take two eggs, a pinch of salt, three tablespoonfuls of sweet milk, flour enough to make a stiff dough. Roll out in two thin, **very thin**, sheets, let dry till they will roll without breaking. Lay the sheets together, roll up tight and cut as fine as possible with a sharp knife into little ribbons. Throw the noodles into the boiling broth about twenty minutes before serving.

POTATO SOUP.

MRS. LORIN HALL.

Cut one large potato into squares the size of a die, add large slice of onion. Cover with water and boil until quite tender. Add two pints of milk, or milk and cream; season with salt and pepper; add a piece of butter the size of an egg.

OYSTER SOUP.

MRS. WALLACE.

Empty the oysters from the can into a stew pan, and set on the stove to cook. When hot, put in salt, pepper and butter, and cook till the oysters are pretty well curled. At the same time have the milk (say a pint to a can of oysters,) heating in a farina kettle, and when boiling hot, stir in a small spoonful of flour. When the oysters are done, turn them into the boiling milk, and serve in a hot soup tureen.

BISQUE OF OYSTERS.

Put one quart of oysters in a saucepan with white pepper, nutmeg, a little salt, one pint of white broth and two ounces of butter; cover. When starting to boil stir well, then let slowly cook for about ten minutes; drain the oysters and save the liquor. Then melt in a saucepan three ounces of butter, add three ounces of flour, cook a little, then dilute with one pint of boiling milk and the liquor from the oysters; add to it the oysters chopped fine and boil for a few minutes longer, then rub through a very fine sieve. If too thick, add a little more boiling milk; finish with a cup of cream and a little butter. Serve with small croutons of bread fried in butter.

LENTIL SOUP.

Boil one large cup of lentils with one onion, until tender. Mash with a potato masher and strain through a colander. Then put a large teaspoonful of butter in a saucepan to melt with a little flour. Add a cupful of milk and then add the lentils, with the water in which they were boiled. Season to taste. Put a small handful of croutons in each soup plate before serving.

CROUTONS—(Duchess Crusts).

Cut stale bread in one-third inch slices and remove crusts, spread thinly with butter, cut slices in small cubes, put in pan and bake until a delicate brown, or fry in deep fat.

EGG BALLS.

Yolks two hard boiled eggs, one-eighth teaspoonful salt, one-half teaspoonful melted butter, little red

pepper. Rub yolks through sieve, add seasonings and moisten with raw egg to make it easy to handle. Shape in small balls, roll in flour, and fry in butter. Serve with brown soup, stock consomme, or mock turtle soup.

All cream soups are improved by using a Dover beater just before serving.

TO CLARIFY SOUP.

Let the soup get cold. Take the grease from the top. To half a gallop of soup take the white of one egg, also the crushed shell, let all boil sharply for ten minutes and strain through a cloth.

HOW TO MAKE CARAMEL.

MRS. HOGLE.

Put one coffee cup of graulated sugar in a frying pan. Stir over the fire until the sugar dissolves and turns a light brown. Now add hot water equal in quantity to the syrup. Let it boil slowly until it is dissolved. Then let it boil fifteen or twenty minutes. By this time it should be a clear thick syrup. Put into a covered jelly glass, keep in a cool place. When used for coloring soups and sauces, add only a few drops at a time.

FISH, OYSTERS, ETC.

SCALLOPED OYSTERS.

MRS. WALLACE.

Turn the oysters from the can into a colander, and as they drain take out any particles of shell that may be in them. Roll some crackers and sprinkle some in the bottom of a baking dish. With a silver fork place a layer of oysters in the dish, salt and pepper them as if you intended to eat them raw, and cut bits of butter plentifully over them and cover them (not too thickly) with cracker crumbs. Begin again with the oysters as before, and continue till they are used up, or the dish is full—a layer of oysters and a layer of crumbs. Pour over all enough milk to wet up the crackers. Cream is better, if you have it. Do not use any of the liquor of the oysters; it makes them soggy. Bake one can twenty minutes. Two cans half an hour.

FISH DRESSING.

Use bread dry enough to crumb fine, pepper and salt and a little finely chopped parsley. Moisten with melted butter only. Fill the fish with the dressing. Sew up with a coarse needle and thread. Bake half an hour in a brisk oven, basting occasionally with butter and water.

The fish should be well washed and scraped and wiped dry, inside and out, and sprinkled lightly with salt before the dressing is put in.

CODFISH AND RICE.

MRS. C. E. RICHARDS.

Cook one cup of rice in one quart of milk as for pudding.

Stir into this one cup of codfish, which has been freshened a couple of hours and which has been put through the chopper. Beat two eggs until very light and add to this mixture.

Season with salt and pepper and add a small lump of butter. Bake in a buttered dish.

CODFISH BALLS.

MRS. STIMSON.

One and one-half pounds of codfish picked up very fine, after cooking, (let it simmer on the back of the stove for some time,) or cook until it shreds up easily. Take three cups codfish, three and one-half of mashed potatoes, seasoned, and moist, two well beaten eggs, two tablespoons of melted butter, shape and fry in pork fat.

Codfish balls may be dropped by tablespoonsful in deep pot and fried light brown.

A DELICIOUS BAKED FISH.

MRS. HOPKINS.

Clean thoroughly a five or six pound fish. Make a dressing of bread crumbs, saturating it with melted butter, and season with salt and pepper and a little onion. Stuff fish with this dressing. Cut two deep places on either sides of the fish. Then place a piece of thin sweet bacon in each cut, tie up the fish and bake about forty-five minutes in a moderate oven with a little water in the pan.

TO SERVE WITH TOMATO SAUCE.

Take a pint of minced tomatoes and mince a small onion to be added with salt, butter (the size of a walnut), and Chilli peppers to taste. Heat thoroughly but do not boil unless fresh tomatoes are used. Instead of the onion a small bit of garlic may be used by those who prefer it. Place the fish on a platter, garnish with parsley and sliced lemon, pouring the sauce over the fish. Serve very hot.

SALMON SOUFFLE.

MRS. L. M. BAILEY.

Make a white sauce; two tablespoons each of flour and butter, 1 teaspoon salt, dash of cayenne pepper, one pint milk. Add one cup of stale bread crumbs, a few drops of onion juice, one teaspoonful chopped parsley and the salmon from one can, freed from bones and rubbed smooth. Beat all together thoroughly, then add well beaten yolks of three eggs, and lastly the whites, also beaten stiffly. Turn into a buttered dish and bake in moderate oven in hot water, about twenty-five minutes.

TO FRY SMALL FISH.

Mix salt and pepper with either flour or corn meal. Dip the fish—after they have been cleaned—in the flour, and fry nice and brown, in half butter and half lard. Large fish should be cut into small pieces before frying.

TURBOT.

C. H. V.

One pint cold boiled fish, flake not too fine. Scald two cups of milk with a sprig of parsley, a small slice of onion, and a few celery leaves. Rub two tablespoonfuls, butter with two of flour; add to scalded milk, and stir until it thickens; beat yolks of two eggs light, strain the milk over them stirring all the while. Season with salt and pepper. Grease a baking dish and fill with alternate layers of fish and cream. Cover with bread crumbs and tablespoon of butter cut in small pieces. Bake in moderately hot oven twenty minutes.

TURBOT.

MRS. J. F. ALLEN.

Take a fine large white fish, steam until tender; take out the bones and sprinkle with pepper and salt. For the dressing, heat one pint of milk and thicken with two tablespoonfuls of flour, rubbed in two tablespoonfuls of butter; season with a slice or two of onion and a few sprigs of parsley, pepper and salt. When cool, add two hard boiled eggs, sliced. Put in the baking dish a layer of fish and a layer of dressing until full, cover the top with bread crumbs and bake half an hour.

OYSTER PATTIES.

MRS. KURTZ.

Cut off all the crust from a stale loaf of bread (long loaf of Vienna, best); cut in slices two inches thick, run a knife around in seam about an inch from the edge, dip in milk, then in egg and bread crumbs, and fry in boiling lard. Take out on paper, to absorb the fat, lift out the center piece and fill with oysters cooked with cream. Extra gravy put in boat.

LOBSTER CUTLETS.

MISS MACKINTOSH.

Cut out the meat and chop in small pieces. Pound the coral in a mortar with one ounce of butter. Make a sauce of one-half ounce of butter, one ounce of flour, one gill of water and one tablespoonful of cream. Mix and spread on a plate to cool. Roll lightly in flour then in bread crumbs, shape like chops, fry brown and put in the end a little bit of the shell of the lobster.

SALMON LOAF.

DR. L. P. MILES.

One can salmon, coffee cup cracker crumbs, three eggs, half cup milk, red pepper, salt, butter size of an egg. Steam one hour. Serve with milk sauce. Good hot or cold. If served cold, mould in long tin. Cut in thin slices.

FILLING FOR OYSTER PATTIES.

MRS. PYKE.

Allow two oysters to a patty. Put on the stove with the juice and let come to a boil, then add one cup of milk, when this boils, thicken to the consistency of cream with corn starch or flour, salt and pepper to taste. A dash of cayenne will improve the flavor.

BAKED LOBSTERS.

Have as many lobsters as you will need, split and prepare as you do for broiling. Take the meat out of the large claws and put in the other part of the lobster, put nibs of butter all over it, a little salt and red pepper and bake in a very hot oven twenty minutes.

LITTLE CHICKEN PIES.

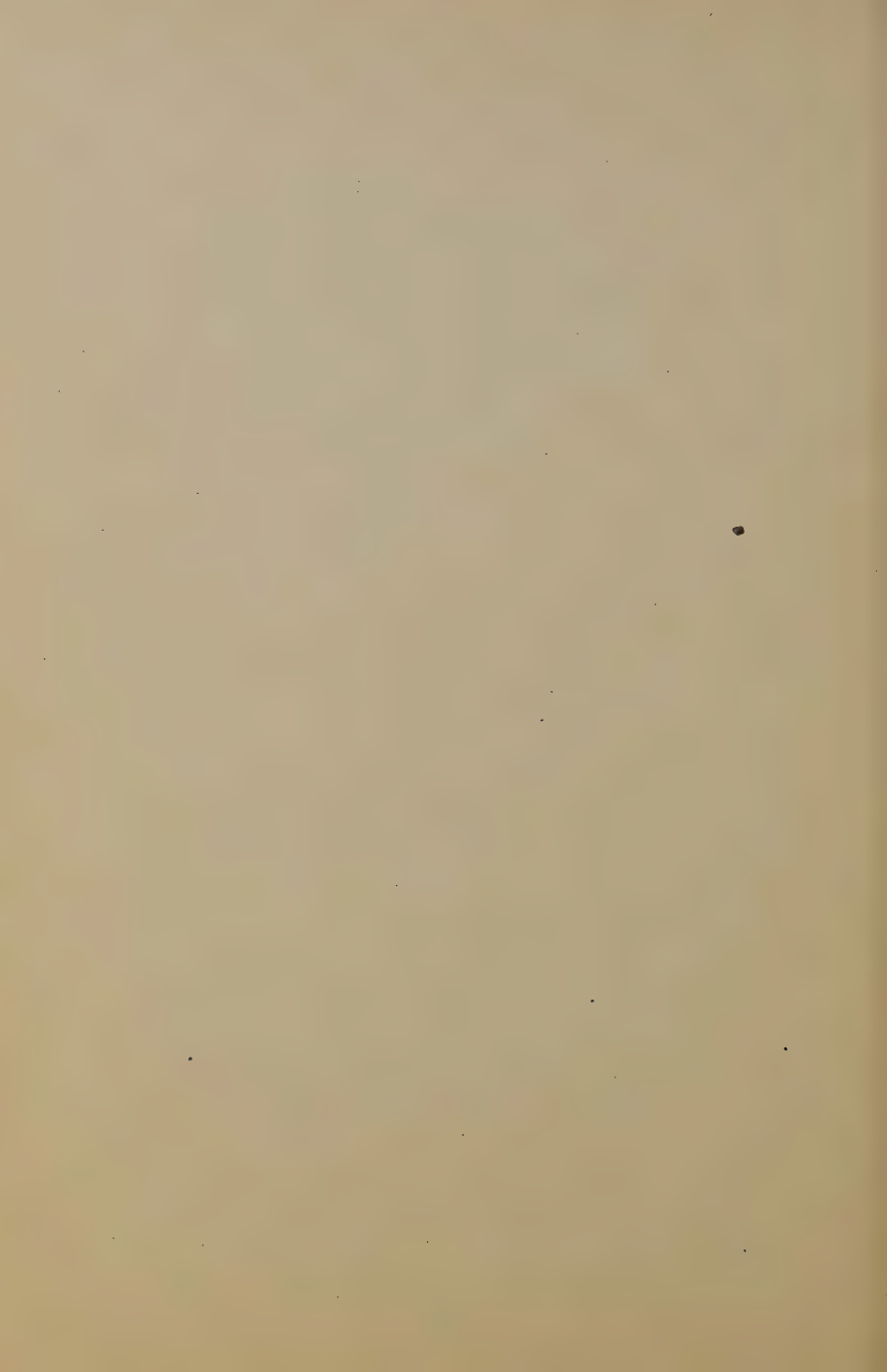
FLORENCE K. WOODRUFF.

Cut fowl into rather small pieces and fry lightly, then cover with water, add seasoning and a very little sherry, cook until tender. In the bottom of each pie dish lay a slice of broiled bacon. Put the chicken on this and pour over a sauce made by rubbing flour and butter together, adding slowly the liquid in which the fowl was cooked. Cover with pie crust and bake until a light brown.

CREAMED CHICKEN.

C. H. V.

One two-pound chicken, one cup celery, chopped fine, one can mushrooms. Boil chicken and pick as for salad. Pour juice off mushrooms, and mix chicken, mushrooms and celery together. Stir two table spoonfuls of butter and two and a half table spoonfuls of flour until smooth. Heat half pint milk or cream, add juice of mushrooms boiling hot, and pour over butter and flour, add salt and pepper. Butter baking dish, and put layer of chicken mixture, then layer of dressing until full. Cover with bread and cracker crumbs and little pieces of butter. Bake half hour. If you cannot get celery, use celery salt.



ENTREES AND LUNCHEON DISHES.

VEAL LOAF.

MRS. WALLACE.

Three pounds well chopped veal.
Three soda crackers rolled fine.
Three well beaten eggs.
Two large tablespoonfuls cream.
One large tablespoonful salt.
One teaspoonful pepper.
A lump of butter the size of an egg melted.

Mix well with the hand. Bake two hours in a square deep pan, basting often with butter and water heated together. A slice of sweet salt pork, chopped fine and mixed with this is an improvement.

CHICKEN CROQUETTES.

MRS. KIRBY.

Chop fine one large or two small chickens; add to this if possible, one set of sweetbreads, boiled tender and chopped. Scald one pint new milk, stir into it two tablespoonfuls of flour, made smooth and wet with cold milk. When the flour is well cooked, add butter the size of an egg, salt, and a little red pepper. Let

this cool and beat it into the chopped meat, with one egg, beaten light. Make into pear-shaped rolls; roll these in egg, then in fine cracker crumbs, and fry in hot lard. Some persons like the addition of an onion to the seasoning.

CHICKEN MOLDS.

MRS. POWERS.

The meat of two boiled chickens, minced. Pepper and salt. Beat in one at a time very lightly, four eggs and a scant half pint of cream. Butter individual molds well and fill with the mixture. Place in a covered pan half filled with water and bake in a slow oven.

Serve with mushroom sauce.

CHICKEN TERRAPIN.

Cut a boiled chicken into small pieces and put into a skillet with half a pint of cream, one fourth pound of butter rolled in a tablespoon of flour, pepper and salt to taste. Have ready three hard boiled eggs chopped fine and a wine glass (or more) of sherry. When the chicken is well boiled stir in the wine and eggs. Simmer a few minutes and it is ready to serve. For two chickens use a tumbler of wine.

CHICKEN POT PIE.

MRS. ROBERTS.

Joint a chicken, cover with water and boil gently till tender, season with salt and pepper and thicken the gravy with two tablespoonfuls of flour, mixed smooth with butter the size of an egg. Make a dough with one quart of flour, one egg, small lump butter, one cup sour milk with one teaspoonful of soda. Roll thin and cut in squares and drop into the chicken and gravy; cover and boil one half hour.

PIGS' FEET CHEESE.

MRS. FOX.

Procure as many pigs' feet as you desire; see that they are nicely cleaned; put them in a pot, cover with water, and let them boil until the meat will leave the bones perfectly clean. Season well with salt, pepper and sage, if you like it. Strain the liquor, let it cool and skim off the fat, then boil it until reduced to a jelly. Pour it over the meat and set away until thoroughly cold.

SCRAPPLE.

MRS. TUTTLE.

Boil two set of pigs' feet until the meat can be slipped from the bones. When cold chop fine, strain cool and skim the fat from the liquor in which the feet were boiled. Return to the fire, add the chopped meat, season well with salt, pepper and sage and thicken with corn meal and one cup of wheat flour until it is of the consistency of hasty pudding. Boil thoroughly, stirring constantly; pour into deep pans to mould. When cold, cut in silces, roll in flour and fry. This makes a charming breakfast dish and will keep for a long time in cold weather.

LIVER AND LEMON SAUCE FOR POULTRY.

MISS MACKINTOSH.

The liver of one fowl, one lemon, salt, one-half pint of melted butter. Wash the liver and let it boil for a few minutes. Peel the lemon very thin, remove the white part and pips and cut into very small dice. Mince the liver with a small bit of the lemon rind, very fine; add these ingredients, the melted butter, season; add the cut lemon, heat it gradually, but do not allow to boil lest the butter oil.

RISSOLES OF COLD MEAT.

MISS MACKINTOSH.

Chop cold meat very fine, add a little onion, parsley, pepper, salt and spice, one egg, and milk until the mixture is pretty wet. Put some stock into a frying pan (or milk and water if you have no stock), a piece of butter the size of an egg, one tablespoonful of flour blended in water. When this boils put in the mixture, let it simmer till thick, then put it to cool. When cold cut the paste in small pieces, dip in beaten egg, then in cracker crumbs and fry in hot lard.

ESCALLOPED MEAT.

MRS. OGDEN.

Put in a buttered pudding dish a layer of finely chopped rare roast beef or steak, then a layer of macaroni, one of rolled dried bread crumbs or oyster crackers, one of sliced tomatoes, pickled tomatoes or picalilli; sprinkle pepper, salt and small pieces of butter between each layer. Repeat until the dish is full, taking care to have cracker or bread crumbs on top. Pour over all a cup of stock. Bake an hour in a moderate oven.

MEAT CROQUETTES.

MRS. L. HALL.

Chop fine cold roast beef or veal, add an equal amount of boiled rice. Moisten with gravy left from roast and one egg. Season with salt, pepper and sage. Mold into small cakes and fry in butter.

FILLED CROQUETTES.

MRS. FABIAN.

Make two pancakes, size of griddle, spread thin over them the following mixture:

One cup finely chopped meat, one-third cup crumbs, even tablespoon butter, one egg beaten separately, salt, pepper and little nutmeg. Roll pan cakes as you would jelly roll, when cold cut in inch pieces, dip in crumbs and egg and fry as croquettes.

BAKED LIVER WITH VEGETABLES.

Wash liver very carefully and dry; then with a sharp knife, score both sides, making cuts a quarter of an inch deep and about one-half inch apart. Mix together a scant teaspoonful of salt, quarter of a teaspoonful each of pepper, ground alspice and cloves. Rub this into the cuts in the liver. In a deep pan make a bed of sliced vegetables—onions, carrots and turnips and cover with thin slices of salt pork. Lay the liver on the vegetables and sprinkle with the remainder of the seasoning and cover with more slices of pork. Pour in a pint of rich stock or boiling water, cover closely and braise in a moderate oven for two hours. Any that is left over may be sliced cold for luncheon or may be diced for salad.

BAKED LIVER.

MRS. F. K. WOODRUFF.

Take a whole piece of calf's liver, after washing and drying thoroughly, place it in baking pan—lard it with fine pieces of salt pork, and sprinkle salt, pepper and flour over top, then pour over about two cups

of boiling water—or better still a pint of rich soup stock. Bake in a moderate oven from one to two hours, according to size of liver. When baked, take up on platter, thicken the gravy, and if desired add a little sherry, and pour over the liver.

SLICED BAKED HAM.

MRS. GALIGHER.

Take a thick slice of raw ham, lay in a baking dish, cover with one finely chopped green pepper, one-half grated onion, pour over one-half pint or more of canned tomatoes, bake twenty-five minutes or more.

VEAL MINCED.

MRS. HOGLE.

Chop the roast veal very fine. Put it into a saucepan with half pint of gravy, a piece of butter, pepper and salt, and a large spoonful of cream. Let it simmer on the stove until very nearly dry; have toast ready on the platter, and put minced veal on each piece. Garnish with sliced lemon. Put the cream in just before serving.

TO MAKE A "SMOTHERED VENUS."

MRS. GILMER.

Cut one dozen onions into slices; fry a quarter of a pound of salt pork, or bacon, until all the fat is fried out, then take out the cracklings; into this hot fat put the onions; fry and stir for twenty minutes over a good fire; then add a teaspoonful of salt, a dash of black pepper, and one cup of boiling water, place over

a moderate fire to **simmer** for half an hour. By this time the water should have entirely evaporated, and the onions should be a nice even brown. Have ready a broiled steak, place it in the pan with the onions, cover it over the top with some of them, and stand in the oven for five minutes; then place the steak on a hot dish, heap the onions over and around it, and serve. (Mary Anderson's favorite dish.)

BAKED HAM.

MRS. LEONARD.

Prepare the same as to boil. Put into a large pan in the oven and cover with a pan or with a corn meal batter. A twelve-pound ham should bake three hours in a moderate oven.

VEAL OYSTERS.

Select nice white veal, cut into pieces the size of large oysters, pound well and dip into beaten egg, then into rolled cracker, and fry in hot lard, as oysters. A most delicious manner of cooking veal.

CORN BEEF HASH.

MRS. HOGLE.

One pound cold corn beef.

Two raw potatoes.

One head of celery, all chopped fine. Season with a little sage, parsley, butter, salt and pepper. Bake one hour; if it is too dry, add a little hot water and butter while baking.

A COLD RELISH.

Cut odd scraps of meat into small pieces. If there is veal and ham among it, so much the better. Add three tablespoonfuls of farina, some parsley, green or dried, a little celery, parsnip or carrot, or all three, chopped fine; add pepper and salt, cover with water, and stew for two hours gently. Pour into a dish, and when cold it will be solid, and should be cut into thin slices for the table.

MEAT LOAF.

MRS. HOYT.

Two pounds of loin pork, and two pounds of round steak ground. One fourth cup butter, one cup hot water, three soda crackers, rolled, one tablespoon salt and one teaspoon of pepper. Mix all together thoroughly. Shape into a loaf with hands and bake in dripping pan in a moderate oven for one hour and a half.

GUMBO.

Fry two chickens.

Boil one quart ochra.

Add four or five tomatoes cut up.

One large onion fried.

Mix all together, and chop.

Add one pint boiling water, and stew until thick.

Add a teacupful cream.

One cup boiled rice.

Cayenne and black pepper, salt and butter to taste,
a little parsley.

CHICKEN SOUFFLE.

B. B. K.

One cup chopped chicken.
One-half teaspoonful salt.
One-half saltspoonful pepper.
One teaspoonful chopped parsley.
One teaspoonful lemon juice.
One cup cream sauce.

Just boil, then add beaten yolks of two eggs; afterward the beaten whites.

Put in baking dish and cover with bread crumbs mixed with melted butter, and bake twenty minutes.

Cream Sauce.

One tablespoonful butter.
One tablespoonful flour.
One pint milk; cooked together.
Salt and pepper

HAY STACK HASH.

MRS. MARTHA R. KING.

Chop the meat very fine, removing every particle of fat and gristle. Mix with this a one-fourth part of fine bread crumbs, and a little mashed potato. Season with pepper, salt and a ring or two of onion chopped fine, two or three tablespoonfuls of melter butter (according to the amount of meat.) Mix with this enough milk to hold it well together. It is improved with a little catsup or Worcestershire sauce. Make the hashed mixture into a haystack formed loaf, cover this with a beaten egg, then sprinkle over the whole as many

fine crumbs as will stick. Place on a buttered pie plate and bake in a quick oven until nicely brown all over.

This may be made of one kind of cold meat, or several kinds mixed.

TURKEY DRESSING.

Take baker's bread and crumb coarsely or break in small bits. Salt and pepper plentifully, cut butter in pieces as big as hickory nuts through the bread—add a cup of hickory nuts chopped fine. Mix with a big fork and fill the turkey. The butter will melt and moisten the dressing as it cooks and the basting of the turkey adds a little moisture.

TURKEY DRESSING.

MRS. F. K. WOODRUFF.

Make a good bread and sage dressing, and add to it raisins and sliced olives, stuffed with red peppers, as many as one desires.

CHEESE CROQUETTES.

Cut one pound of American cheese in dice shape. Have ready one cup full of very hot cream sauce, in a sauce pan. Add the cheese, also the yolks of two eggs diluted with a little cream, stir the whole on the fire for a minute, so that the cheese will become sticky, season with salt, white and red pepper, and a little nutmeg. Place it on a plate and put it at once on ice until it becomes cold, then form croquettes any shape, roll in breadcrumbs, fry in very hot fat and serve. Make the croquettes the day before using, as they are easier to shape.

CHEESE SOUFFLES.

EMILA M. FERGUSON.

- 1 tablespoonful of butter.
- 1 tablespoonful of flour.
- 1 cup of milk.
- 1 cup of grated cheese.
- 3 eggs.
- Red pepper, salt and paprika to taste.

Melt the butter in chafing dish, add the flour and stir until smooth, put in the milk. When hot, add the grated cheese. Stir till melted, add the well beaten yolks, and when it begins to thicken fold in the whites beaten very stiff. Cook over the hot water pan with cover on for ten or fifteen minutes. Serve on toasted crackers.

EGGS STUFFED WITH MUSHROOMS.

MRS. GALIGHER.

Chop quite fine two dozen or so of mushrooms, put them into a double boiler with butter size of an egg, salt and pepper, cook until quite tender. Add one pint of cream, let it come to a boil; then you take it off the fire, add tablespoon of sherry—have ready six hard boiled eggs, cut lengthwise, remove the yolks, mash smooth with a little of the mixture, adding cayenne pepper, fill the whites again, lay in baking dish and cover with the sauce to which has been added flour and butter thickening. Bake fifteen minutes in hot oven.

VEGETABLES.

TO BOIL GREEN VEGETABLES.

All green vegetables must be washed thoroughly in cold water and dropped into water which has been salted and is just beginning to boil. There should be a tablespoonful of salt for every two quarts of water. If the water boils a long time before the vegetables are put in, it loses all its gases and the mineral ingredients are deposited on the bottom and sides of the kettle so that the water is flat and tasteless; the vegetables will not look green nor have a fine flavor.

GREEN PEAS.

These should be fresh and newly shelled. Wash them and put them into boiling water. When tender, add a teaspoonful of sugar, let them stand two or three minutes, then drain the water from them, add a little salt and pour over them melted butter.

EGG PLANT.

Select a medium sized one. Peel and cut it in round, thin slices. Sprinkle a little salt between each slice and then cover them down with a bowl and let

them stand for an hour, then rinse off the salt with clear, cold water; wipe each slice, dip it in egg and bread crumbs and fry it in half lard and half butter, a fine brown.

STUFFED POTATOES.

MARGERY DAW.

Take five large potatoes and scrape a hole in each; fill it with meat chopped fine, seasoned with butter, pepper and salt, and a little chopped onion. Bake in a quick oven.

RICED POTATO.

Have a flat dish and the colander hot. With a spoon rub mashed potato through the colander onto the hot dish. Be careful that the colander does not touch the potato on the dish. It is best to have only a few teaspoonsful of the potato in at one time. When all has been pressed through, place the dish in the oven for five minutes.

SCALLOPED ONIONS.

MRS. STIMSON.

Boil the onions until tender, changing the water once or twice, drain, pour over them milk and let it scald. Place in baking dish layers of onions, bread or cracker crumbs, seasoning, with butter, pepper and salt. Bake one-half hour.

CREAM POTATOES.

The potatoes should be boiled the day before they are to be used with the skins on to insure their being

firm. Peel and chop the cold potatoes, sprinkle with salt, pepper and flour. Heat a small piece of butter in a skillet,—do not brown it,—put in the seasoned potatoes and cover with cream if you have it; milk if you have not cream. Stir and cook thoroughly or the flour will taste.

STUFFED TOMATOES.

Twelve large smooth tomatoes.

One teaspoonful salt.

A little pepper.

One tablespoonful butter.

One tablespoonful sugar.

One cupful bread crumbs

One teaspoonful onion juice.

Arrange the tomatoes in a baking pan. Cut a thin slice from the smooth end of each. With a small spoon scoop out as much of the pulp and juice as possible without injuring the shape. When all have been treated in this way, mix the pulp and juice with the other ingredients, and fill the tomatoes with this mixture. Put on the tops, and bake three-quarters of an hour. Slide the cake turner under the tomatoes and lift gently on to a flat dish.

SCALLOPED POTATOES.

Fill a baking dish with raw sliced potatoes; sprinkle with salt and pepper, and add cream enough to nearly cover. Place a tin cover on the dish and bake twenty minutes; if the oven is not hot enough and the potatoes not tender, you must, of course, bake longer.

POTATO CROQUETTES.

FLORENCE K. WOODRUFF.

Boil and mash twelve medium-sized white potatoes, using one tablespoonful of butter instead of milk. When the potatoes are nearly cold, add beaten yolks of three eggs, one teaspoonful of chopped parsley, one quarter teaspoonful of grated nutmeg (if desired) and six drops of onion juice. Stir these ingredients together until smooth. Make up into small cone-shaped croquettes and stand away to harden. When firm, roll in fine cracker dust and fry in deep fat. This will make twenty-five croquettes.

POTATO SOUFFLE.

Six large smooth potatoes.
Half a cupful boiling milk.
One tablespoonful butter.
Whites of four eggs.
Salt and pepper to taste.

Wash the potatoes clean, being careful not to break the skin. Bake forty-five minutes. Take the potatoes from the oven, and with a sharp knife cut them in two lengthwise. Scoop out the potatoe with a spoon, put it in hot bowl, mash light and fine, add the seasoning, butter and milk, and then half the white of the eggs.

Fill the skins with the mixture, cover with the remaining white of the egg and brown in the oven.

CORN OYSTERS.

One cupful flour.
Half a cup butter.
Three tablespoonfuls milk.

One pint of grated corn.
One-quarter of a teaspoonful pepper.
Two teaspoonfuls salt.

Pour the corn on the floor and beat well, then add the other ingredients and beat rapidly for three minutes. When smoking hot, put in the butter by the spoonful. Hold the spoon close to the fat and the shape of the oyster will be good. Fry light brown.

CORN PUDDING.

MISS HEMPSTEAD.

To one can of corn, add two beaten eggs, one cupful of milk, two tablespoonfuls butter, one tablespoonful sugar, one teaspoonful salt. Mix butef and sugar together, add salt, milk and lastly the corn, drained of the liquor. Beat well, pour in a greased dish and bake covered for half an hour. Take off cover and brown.

ASPARAGUS PUFF.

F. K. WOODRUFF.

Add to cold asparagus tips one-half cup cream sauce and the beaten yolks of two eggs and lastly the beaten whites. Mix thoroughly and put in small buttered molds and bake in quick oven. Serve at once.

SWEET POTATOES.

Boil sweet potatoes, with skins on, until tender, but not too well done. Then peel, cut in slices and lay in a baking dish. Dust with sugar and season; add another layer of potatoes, dust again as before. Do this until dish is full. Then on top of all put two

tablespoonfuls of butter, cut in dice. Cover and bake twenty minutes. Then turn over and bake until brown.

CHARTREUSE POTATOES.

Cut cold boiled potatoes in one-fourth inch slices, sprinkle with salt, pepper, and a few drops of onion juice, put together in pairs, dip in batter, made from one cup flour, one-half teaspoon salt, dash of pepper, two-thirds cup of milk and two eggs well beaten. Fry potatoes in deep fat and drain on brown paper.

HASHED BROWN POTATOES.

Fry out salt pork, cut in small cubes, remove scraps, and there should be about one-third cup of fat. Add two cups of cold boiled potatoes finely chopped, dash of pepper and salt if needed. Mix potatoes thoroughly with fat; cook three minutes, stirring constantly; let them stand a few moments to brown underneath. Fold as an omelet and turn on hot platter.

SWEET POTATOES AU GRATIN.

Cut five medium boiled sweet potatoes in one-third inch slices. Put a layer of potatoes in buttered baking dish, sprinkle with salt, pepper and three tablespoonfuls brown sugar, dot over with one tablespoonful butter. Repeat, cover with buttered cracker crumbs, bake until crumbs are light brown.

POTATOES AU GRATIN.

Put creamed potatoes in buttered baking dish, cover with buttered crumbs, and bake until crumbs are brown. Season to taste.

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DELMONICO POTATOES

To potatoes au gratin, add one-third grated mild cheese, arranging cheese and potatoes in alternate layers before covering with crumbs. Season to taste.

POTATO APPLES.

Two cups hot riced potatoes, two tablespoonfuls butter, one-third cup grated cheese, one-half teaspoonful salt. Few grains red pepper, dash of nutmeg, two tablespoonfuls thick cream. Yolks of two eggs. Mix ingredients in order given and beat thoroughly. Shape in form of small apples, roll in flour, egg and crumbs, fry in deep fat, and drain on brown paper. Insert a clove at both stem and blossom end of each apple.

WHIPPED POTATOES.

In whipping mashed potatoes, to make them very flaky, add two teaspoonfuls of baking powder with the milk and butter. When to be browned in the oven sprinkle a very little chopped pickle and onion over top to give a unique flavor.

MINCED SPINACH.

Boil the spinach in salt and water until tender (from one to two hours). Drain in the colander and chop fine in the tray. Season well with pepper and salt. For each quart of the chopped spinach, put two tablespoonfuls of butter and one of flour in a frying pan; when this has cooked smooth and before it has become browned, add the spinach. Stir for five minutes, then add half a cupful of cream or milk and stir three minutes longer. Garnish with slices of hard boiled eggs. Serve hot.

Lettuce can be cooked and served in the same manner. It must be boiled about twenty minutes to be tender.

BAKED EGG PLANT.

BERTHA HEMPSTEAD.

Prepare egg plant. Fry slices plain brown. Mix breadcrumbs with chopped parsley, green bell pepper and a little onion, salt, pepper.

Put in baking dish a layer of egg plant, cover with tomato sauce. Then layer of bread crumbs and so continue until dish is full. Bake twenty minutes. Serve hot.

CARROTS AND PEAS.

(Sweet and Sour.)

MRS. H. W. LAWRENCE.

Cut up the carrots, about the size of the peas, and boil them together, until tender. Cook a little flour and butter in a saucepan, then add a little soup stock, (if you have it), if not add the water that the vegetables have been cooked in. Add pepper and salt and a tablespoonful of vinegar and enough sugar to suit the taste.

STUFFED PEPPERS.

MRS. BURR.

Crumb the bread, then add any kind of cold meat, chopped fine, moisten with soup stock. Cut a cover off of each large green pepper, dig out the inside and fill with the above mixture. A few pepper seeds may be added if desired. Replace the cover and bake one hour.

JUMBALO.

MRS. DICKSON

Cut two large thin slices of bacon in small pieces and fry brown. Put in baking pan with one cup of rice, one quart of canned tomatoes, three or four medium sized onions, a little salt and one rather small red pepper, with seeds removed, and cut up finely.

Bake one and a half hours.

SALADS.

DRESSING FOR CHICKEN SALAD.

MRS. TAGGART.

For one chicken, take four eggs and one-half cup vinegar; heat the vinegar, stir in the beaten eggs; keep this over the fire until it begins to thicken. Remove from the fire, and beat until light; add two teaspoonfuls of mixed mustard, one of sugar, a dash of cayenne pepper, and salt to suit the taste. When cold, and just before pouring over the chicken and celery, add a half cup melted butter, or the same quantity of salad oil, beating it in thoroughly.

SALMON SALAD.

MRS. E. ROBERTS.

One quart of cooked salmon.
Two heads of lettuce.
Two tablespoonfuls of lemon juice.
One tablespoonful of vinegar.
Two tablespoonfuls of capers.
One teaspoonful of salt.
One-third of a teaspoonful of pepper.
One cupful of Mayonnaise dressing.

Break up the salmon with two silver forks. Add to it the salt, pepper, vinegar and lemon juice. Put in

the ice chest, or some other cold place, for two or three hours. At serving time, pick out leaves enough to border the dish. Cut or tear the remainder in pieces, and arrange these in the center of a flat dish. On them heap the salmon lightly, and cover with the dressing. Now sprinkle on the capers. Arrange the whole leaves at the base, and, if you choose, lay one-fourth of a thin slice of lemon on each leaf.

FRUIT SALAD.

MRS. HUMPHRIES.

One cup celery cut in small pieces.

One cup apples.

One cup fresh pineapple (or sliced canned) cut in small pieces.

Mix well, add one cup white grapes which have been seeded and cut in two, one cup Brazil nuts, cut in medium size pieces. Mix well and add a little lemon juice, then mix Mayonnaise dressing through the salad and serve on lettuce leaves.

PINE APPLE AND TOMATO SALAD.

F. K. W.

Shred the pineapple and let it stand in French dressing for some time. Peel tomatoes, hollow out centers and stuff with the pineapple. Put Mayonnaise dressing on top and serve on lettuce leaves.

CABBAGE SALAD.

MRS. STANDART.

One medium sized head of cabbage.

Six eggs.

One cup sugar, scant.
One teaspoonful salt.
One-half tablespoonful butter.
One teaspoonful mustard.
One-half cup vinegar, or more if you like.

Divide the cabbage into four pieces, wash well in cold water. Take off wilted leaves, and cut out the tough, hard parts. Cut the cabbage very fine with a sharp knife.

Have the eggs boiled hard; chop five of them fine.

Melt the butter, add sugar, salt, vinegar, mustard, and chopped eggs. Add this to the cabbage. Garnish with the remaining egg, sliced, also with pickled beets.

CHICKEN SALAD.

MRS. SHILEY.

Two chickens, chopped fine.

Eight hard boiled eggs, whites chopped fine, yolks rubbed smooth. One small head of cabbage chopped fine, one-half dozen small cucumber pickles, butter size of an egg, melted, pepper, salt and celery seed to taste, one tablespoonful mustard, one cup vinegar, one cup salad dressing.

QUICK SALAD DRESSING.

Keep a bottle of "store" Mayonnaise on hand. When in a hurry for a salad dressing, beat up some cream and add to a portion of the dressing. This will make a good substitute for the home-made article.

SALAD DRESSING.

One small teaspoonful mustard.

One of sugar, one of salt, a little red pepper.

Yolks of three raw and yolk of one hard boiled egg, juice of one-half lemon, one-fourth cup vinegar, one pint or more of best salad oil. Beat the yolks and dry ingredients until very light. Add a little oil at a time, till it becomes thick and hard. Thin with the vinegar, then add more oil, and proceed as before, adding oil more rapidly. If the salt is not put in until the dressing is made it will not be apt to curdle. One cupful of whipped cream is an improvement, but do not add it until ready to serve. Lemon juice may be used instead of vinegar.

DESSERTS.

ENGLISH PLUM PUDDING.

MRS. H. C. WALLACE.

Three quarters pound raisins.
Three quarters pound currants.
Half pound sugar.
Half pound suet.
One and a half pounds flour.
Two ounces lemon peel.
One ounce citron.
Quarter ounce nutmeg.
Half pint milk.
Two eggs.
A little allspice and cinnamon.

Seed the raisins and chop in a little of the flour; chop separately the suet, lemon peel and citron, rolling the suet in flour. Dry the currants after washing, and rub in some of the flour; add eggs last, well beaten. This pudding should be boiled one day, and served with brandy sauce.

PLUM PUDDING.

MRS. GLENDENNING.

One pound stoned raisins.
One pound currants.
One pound sugar.

One pound suet, chopped very fine.
Two pounds grated or soaked bread.
One grated nutmeg.
One teaspoonful salt.
Six eggs.

Juice of one lemon and half grated rind; crumb the soft part of the bread fine, and soak the crust in boiling water. Boil six hours in a pudding form or cloth. As the water boils away add more boiling water. To be eaten with wine or hard sauce.

IMPERIAL PUDDING.

MISS SENTER.

One-half cupful rice, boiled twenty minutes in one quart of water, drain and add one pint of milk, boil one hour in double boiler; then add one cupful sugar one-half cup of sherry wine, one-fourth box gelatine (which has been soaked in a little cold water), one pint of whipped cream. Mold and serve with whipped cream poured over it.

ENGLISH PLUM PUDDING.

MRS. COLBATH.

One pound beef suet.
Half pound bread crumbs.
Half pound flour.
One pound sugar.
One pound seeded raisins.
One pound currants.
Half pound citron.
One pound blanched almonds.
Ten eggs.
Two nutmegs.

Grated rind one lemon.
One tumbler brandy.
Two saltspoonfuls salt.

Pound the almonds in a mortar, reserving a few whole to stick about the pudding; beat the eggs separately; flour the cloth well and boil eight hours.

TRAY PUDDING.

MRS. McKEAN.

One cup raisins.
One cup suet.
One cup molasses.
One cup milk.
Three cups flour.

Stir all together; tie loosely in a pudding cloth, and boil four hours. Serve with sweet sauce.

BAKED INDIAN PUDDING.

MRS. MILLER.

Six tablespoonfuls Indian meal.
One tablespoonful flour.
One quart milk.
One teacup chopped suet.
Two eggs.

Scald the milk, wet the meal smooth with water, and stir into the milk. Let it boil; then add molasses to make it rather sweet; a little salt; add the chopped suet. When cold, add the eggs. Bake slowly three hours. Serve with Stewed Quaker: of a wine glass of vinegar, a small cup of molasses, and a piece of butter the size of an egg, boiled together.

CLARET PUDDING.

MISS MACKINTOSH.

One ounce isinglass.
One pint bottle claret.
One teacupful currant or raspberry jelly.
Juice of two lemons.
One pound loaf sugar.

Put the ingredients on the fire and stir until boiling; strain through a hair sieve, and when nearly cold add a glass of sherry and pour into a mold.

Sauce: Sweeten three-fourths pint of cream or milk, boil it, and pour over it two well-beaten eggs, stirring all the time; when well mixed, put on the fire to thicken, but not to boil. Flavor with lemon.

BREAD PUDDING.

MRS. McKAY.

One pint bread crumbs.
One quart milk.
One cupful sugar.
Yolks of four eggs, well beaten.
The grated rind of one lemon.
Piece of butter the size of an egg.

Bake in pudding dish. Beat white of eggs with small cup pulverized sugar to a stiff froth, flavor with the juice of lemon. Spread over the pudding when baked a layer of jelly, then spread over this the beaten sugar and eggs and lightly brown in the oven.

BAKED BATTER PUDDING.

MRS. STEVENSON.

One quart of milk.
Eight eggs.
Eight tablespoonfuls of flour.
One pinch of salt.
Bake three-fourths of an hour.
Serve with wine sauce.
May be divided half.

BOILED BATTER PUDDING.

MRS. STEVENSON.

Twelve eggs.
Twelve tablespoonfuls flour.
One quart milk.
Steam one hour and serve with wine sauce.

POTATO PUDDING.

MRS. TAGGART.

Two pounds of potatoes.
Three-fourths pound sugar.
Three-fourths pound butter.
One gill brandy.
Eight eggs.
One half nutmeg.

Boil potatoes and rub through a sieve, beat the sugar and butter together, beat whites and yolks separately, then mix all together, and make nice puff pastry to cover the pudding.

GRAHAM PUDDING.

MRS. CARTER.

One and one-half cups graham flour.
One-half cup molasses.
One-half cup sweet milk.
One-half cup raisins.
One-half cup currants.
One-fourth cup butter.
One egg.
One teaspoonful soda.
Spices to taste.
Steam three hours in a mold. Good with brandy sauce.

CHERRY PUDDING.

MRS. CARTER.

Two eggs.
One cup sweet milk.
Three teaspoonfuls of yeast powder.
Flour to make a stiff batter.
As many cherries, or fruit of any kind as can be stirred in.
Boil or steam two hours.

LEMON PUDDING.

MRS. MILLER.

The grated rind of two lemons.
The juice of one lemon.
Five milk crackers grated fine.
Six tablespoonfuls butter.
Two cups sugar.
One quart milk.
Bake immediately an hour.

PRINCE OF WALES' PUDDING.

MISS MACKINTOSH.

One-half pound butter beaten to a batter.
One-half pound brown sugar.
One-half pound stoned and chopped raisins.
One-half pound fine flour.
The grated rind of a lemon.
Five eggs.
Steam or boil two hours.

STEAMED PUDDING.

MRS. KIMBALL.

One cup sour milk.
One cup suet.
One cup molasses.
Three cups flour.
Two cups raisins.
Two small teaspoonfuls soda.
Salt and spices to taste.
Steam three or four hours and serve with hot sauce.

TAPIOCA PUDDING WITH APPLES.

Soak one large cup of tapioca for about two hours. Then drain; butter a pudding dish; put in tapioca; peel and quarter some apples and put in the tapioca. Add sugar, nutmeg and salt to taste, lumps of butter scattered over top and bake in slow oven two hours or more until it is a jelly. Whole apples may be used if desired. Serve with cream or good hard sauce.

CHOCOLATE TAPIOCA PUDDING.

MRS. STANDART.

Soak one cupful of tapioca over night in a quart of cold water. In the morning pour off the water. Put the tapioca and a quart and a half pint of milk in a double boiler. After cooking forty-five minutes, stir well and cook fifteen minutes.

Put eight tablespoonfuls scraped chocolate, one tablespoonful boiling water, two tablespoonfuls sugar in a small saucepan and stir until smooth over a hot fire. Add this and two more tablespoonfuls sugar to the tapioca and milk, stir well and pour into a mold which has been wet with cold water. If desired, flavor with vanilla. Serve with cream. Half this rule fills a small mold.

TAPIOCA PUDDING.

MRS. LEONARD.

One coffee cup tapioca.

Six eggs.

One cup sugar.

One tablespoonful butter.

Half teaspoonful salt.

Soak tapioca in a cup of milk for two hours; add one quart of milk. Beat the yolks with the sugar, butter and salt, then bake.

Beat the whites to a stiff froth with one teacup of pulverized sugar; when the pudding is done, slice two or three lemons over the top, and heap the frosting over all, and put into the oven to brown.

BREAD PUDDING.

MRS. WIGHTMAN.

One ten-cent loaf stale baker's bread.
Two quarts milk.
One nutmeg.
Four eggs.
Three quarters of a pound of raisins.
Half a cupful New Orleans molasses.
A little salt.

Pour hot water over the bread to soak it. Beat the eggs and stir in the milk, and pour over the bread; add raisins last. Bake four or five hours in an earthen crock.

Sauce: One egg beaten to a froth; one cup sugar beat light; stir in a half cup milk boiling hot. Brandy and nutmeg to taste.

JAM PUDDING.

MRS. LEONARD.

One coffee cup blackberry jam.
One coffee cup sugar.
Three-fourths coffee cup of butter.
One and a half coffee cups of flour.
Yolks of three eggs.
Teaspoonful of soda in a half cup of sour milk.

Beat the whites to a froth, add a cup of sugar and spread on top after the pudding is baked, and brown in a cool oven.

Serve with sauce as follows: Cream one cup of butter with two of sugar, add two tablespoonfuls of whisky, or, use hot sauce if preferred.

PLUM PUDDING.

MRS. HOGLE.

Eight eggs.
One pound sugar.
One pound suet chopped fine.
One pound bread crumbs.
One pound raisins.
One pound of currants.
Half pound of citron.
One-fourth pound of almonds.
One nutmeg.
One teaspoonful cinnamon.
One of allspice.
One of cloves.

Juice and rind of one lemon, and a little salt. Beat the eggs and sugar to a cream, then add fruit, bread crumbs and one glass of rum or brandy. Put the pudding in a mold (not quite filling it) and boil six hours.

FIG PUDDING.

MRS. COPLEY.

Chop one-half pound of figs fine, mix with a teacup of bread crumbs, one-half pound of sugar, teacup of melted butter, five ounces candied orange peel and citron, one grated nutmeg, five well beaten eggs. Steam four hours and serve with sauce.

FIG PUDDING.

MRS. HOGLE.

One pound of figs cut up.
One coffee cup of suet.

Two coffee cups of baker's bread crumbs.

One teacup of brown sugar.

Three-fourths pound almonds cut up.

Three eggs.

One teaspoonful baking powder.

One-half cup of milk.

Flour the figs and suet, add the bread crumbs, then almonds. Then egg-yolks beaten well. Baking powder and the whites of the eggs beaten very stiff, and then the milk. Turn it into a covered pudding mold, filling it three-quarters full; steam three hours. This mixture will fill twelve individual cups. If the cups are used, fill three-quarters full with the pudding mixture, place them in a pan of hot water, cover and tie them with a greased paper, and let them boil in the pan of hot water on top of range for one and one-half hours. As the water boils away, add more boiling water, not letting the water come to the top of the cups. Use sauce marked Mrs. H.

DELICIOUS APPLE PUDDING.

MRS. MARTHA R. KING.

Peel and core enough apples to fill a round pudding dish. Fill each with a good-sized piece of butter and as much brown sugar as they will hold. Then pour into each a little brandy or wine. Nearly fill the dish with cold water and bake in a slow oven until the apples are nearly clear. Then let them cool. When cold add a layer of jelly and a meringue. Bake until a delicate brown. Then put on the ice. Before serving add a few candied cherries to the top and serve ice cold, with whipped cream. This will never be a success unless you have good cooking apples.

STEAMED BREAD PUDDING.

MRS. HUMPHRIES.

Two cups dry bread crumbs.
One-half cup molasses.
One-half cup butter.
One cup milk.
One teaspoonful cinnamon.
One-half teaspoonful of cloves.
One-half teaspoonful mace and nutmeg.
One-half teaspoonful soda dissolved in molasses.
One egg. Add raisins if desired. Steam two hours. Serve with sauce. Marked Bread Pudding sauce. Mrs. H.

VACATION PUDDING.

MRS. HOPKINS.

To be served with whipped cream.
Two eggs beaten separately.
One cup granulated sugar.
One cup of dates and one cup of English walnuts, both cut fine with a knife.
Flour dates, with teaspoonful of flour.
One teaspoonful baking powder in flour.
Sift flour over dates. Add nuts and mix well. Beat yolks of eggs with sugar, add whites (well beaten), add dates and nuts, flavor with one teaspoonful of vanilla. Bake one-half hour in a moderate oven, putting the pudding dish in pan of water to cook, allowing it to remain so till cool, thus preventing pudding from falling.

CHOCOLATE PUDDING.

Fourteen even teaspoonfuls of grated bread-crumbs.

Twelve of grated chocolate.

One quart of milk. Scald milk and pour over bread crumbs and chocolate, then add six eggs. Beat four of the yolks and the two whole eggs with one cup sugar. Add milk and other ingredients to the eggs. Flavor with vanilla. Bake about one hour. Use the remaning whites for a meringue on the top of pudding.

PUFF PUDDING.

One pint milk.

Five eggs.

One-fourth cup butter.

One-half cup flour.

Put the milk in double boiler. When hot add the butter and flour rubbed together. Then add the yolks of eggs beaten and lastly the whites well beaten. Pour all in a pudding dish, set in a pan of water and bake about twenty minutes. Send to the table immediately. Do not let it stand. Serve with cream or sauce.

Sauce for Puff Pudding: Partly beat the white of one egg; add a cup of boiling water, three table-spoonfuls of sugar, and half a wine-glass of sherry.

SAUCES FOR PUDDINGS.

MRS. STEVENSON.

Two cups sugar.

One cup butter, rubbed to a cream.

One egg.

One wine glass of boiling water.
One wine glass of wine.

WINE SAUCE.

MRS. SHILEY.

Two cups sugar.
One cup butter.
Four eggs.
One cup wine.

Stir butter to cream, add sugar and cream, stir in beaten eggs, add the wine. Set this in a double boiler, do not let it boil.

SAUCE FOR BREAD PUDDING.

MRS. H.

One-half cup butter.
Three-fourths cup sugar.
One egg, beat yolk to a cream.
One tablespoonful flour.

One cup boiling water. Cook until it thickens, stirring constantly. Remove from stove and when cool add the well-beaten white of the egg, folding it in lightly, but do not whip it into the sauce. Flavor with brandy or sherry.

SAUCE.

MRS. HOGLE.

Put two cups of granulated sugar to two tablespoonfuls of boiling water, stir until the sugar is dissolved. Then let it boil until it is a thick syrup, add

a teaspoonful of butter and a half cup of sherry. Serve hot.

Or, put one cup of granuated sugar, one-half cup of sherry and one egg all together in a saucepan, and whip over the fire until is a little thickened.

SAUCE.

C. H. V.

Yolks of two eggs, add one cup pulverized sugar and one teaspoonful vanilla. Beat well together and add one-half pint of whipped cream before serving.

RICE CROQUETTES SAUCE.

Half cup water.

One tablespoonful butter.

One cup sugar.

Juice of one lemon. Let it boil until it becomes a syrup.

CARAMEL CUSTARD.

Put a half cup of granulated sugar into a frying pan. Stir over the fire until the sugar dissolves and turns a light brown. Now add one tablespoonful of hot water, stir until a syrup. Boil until it is quite thick. Turn the caramel into a well-buttered pudding dish. Let it get cold. Beat three eggs in a bowl with a tablespoonful of white sugar, a pinch of salt. Add two coffee cups of milk. Pour this over the caramel. Place the pudding dish in a pan of hot water, and bake in a moderate oven until firm in the center. Test by running a knife in the center; if it comes out clean it is done. It should be in the oven one hour, but watch it carefully or it will separate. Let it get cold. When serving you will find caramel sauce at bottom of custard.

CHARLOTTE RUSSE.

MRS. ANNETT.

One quart cream.
One-half box gelatine.
One teacup powdered sugar.
One-half cup sweet milk.
Three tablespoonfuls wine.
Two eggs, whites.

Dissolve gelatine in the milk, beat the cream and wine together, add the beaten whites of eggs, then sugar, then gelatine. Flavor with vanilla. Line a dish with sponge cake, pour over the whole, and set on ice until cold.

VELVET CREAM.

MRS. K. A. SCHEID.

One-half box gelatine.
One and one-half cupfuls of sherry.
One and one-half cupfuls sugar.
One and one-half pints cream.
Juice and grated rind of one lemon.

Soak gelatine and lemon in the wine, putting them on back of stove to heat, beat all together until the gelatine has dissolved. Then when nearly cold but before it begins to stiffen, add the cream, whipped very stiff. Beat all together until nearly stiff enough to drop. Pour into mold and set on ice to harden or set like blanc mange. It may be served in individual glasses, with whipped cream, flavored with a little sherry and a maraschino cherry on top.

MERINGUES.

BESSIE WILKES.

Beat the whites of twelve eggs with one and a half pounds of granulated sugar, drop into small cakes about a spoonful at a time, upon a greased paper. Bake in a slow oven. When brown, scoop out the inside, turn upside down and return to the oven to brown inside; keep in a cool dry place. Fill with whipped cream just before using.

FROZEN ORANGE PUDDING.

MRS. LUCILE REID.

Two cups sugar.

Four eggs.

Two oranges.

One lemon juice and rind.

One pint thick cream.

One heaping tablespoonful gelatine, dissolved in half cup milk. Beat yolks with sugar, put in double boiler, cook half an hour, stirring constantly. Cool, add well-beaten whites, cream whipped, orange juice and gelatine. Freeze by turning several times in freezer, pack and mold. This will make enough for twelve persons.

ICE CREAM.

MRS. BABCOCK.

Three eggs, the whites beaten very stiff. The yellows of two beaten light with half cup of powdered sugar.

One pint cream whipped stiff.

Beat whites of eggs in whipped cream. Then add yellows and sugar. Add crushed maccaroons, nuts or cherries. Flavor with vanilla or sherry. Freeze two minutes and pack in ice and salt three or four hours.

PEACH ICE CREAM.

MAMIE LOCKE.

Three pints of ripe peaches cut and pressed through colander, two cups sugar, more if peaches are not sweet. Put in the freezer, beat until it begins to harden, add one quart rich cream sweetened with one-half a small cup sugar. Beat the mixture until well frozen.

A DAINTY DESSERT.

MRS. LEONARD.

One pint thick sweet cream.
A two-pound can grated pineapple.
One tablespoothful gelatine.
White of one egg.

Whip the cream to a stiff froth, add the well beaten egg, then the pineapple and the gelatine (having dissolved it in a little milk). Serve with slices of Angel Food, covering each slice.

VANITIES.

MRS. LEONARD.

Two eggs, with flour sufficient to make a very stiff dough. Roll out quite thin and cut into three-inch squares, then like fringe, and fry in hot lard. Sprinkle with powdered sugar. To be eaten with coffee.

FRUIT JELLY.

MRS. SHILEY.

Two-thirds box Cox's gelatine. Pour on one cup of cold water. Let stand ten minutes. Then pour on

one pint boiling water, adding the juice of three lemons and two cups sugar.

Pour over one-half can strawberries, one-half can pineapple, cut fine, four bananas, cut in thin slices, three oranges sliced and cut in little squares. Put in mold and let stand till morning or solid. Very nice eaten with whipped cream.

ORANGE GLACE

MRS. KIRBY.

Pare and separate the day before using a half dozen oranges, and set them in a dry place. Put one-half pound sugar and one-half pint water on the fire in a saucepan; after mixing once do not stir again, let these boil some time, then test with a stick and drop in cold water; if the sugar breaks it is ready. Hang the fruit on wires and dip in the syrup, then hang on a pole to dry.

ORANGE CHARLOTTE.

MRS. HENRY FOOTE.

One-third box gelatine.

One-third cup cold water.

One-third cup boiling water.

One cup sugar.

Juice of one lemon.

One cup orange juice and pulp.

Whites of three eggs.

Line a mold with sections of orange, soak the gelatine in cold water till soft, pour on the boiling water, add sugar, orange and lemon juice, strain and set in a pan of cold water; when it begins to harden beat it with an egg beater till light, then add the whites

of the eggs, beaten stiff, and beat all together till stiff enough to drop; drop in mold with a spoon at first so as not to disturb the pieces of orange. This requires eight oranges, and will fill a three-pint mold.

SPANISH CREAM.

MRS. MCKAY.

One quart milk.
One-half box gelatine.
One cup sugar.
Four eggs, yolks.

Dissolve gelatine in a little of the milk, beat sugar and yolks together, let milk come to a boil, stir in dissolved gelatine, then sugar and eggs, take mixture from stove and stir in the beaten whites of four eggs, flavor with one teaspoonful of vanilla. Pour in molds and set in cool place for four or five hours.

CHOCOLATE CREAM.

MISS MACKINTOSH.

One pint of milk.
Five ounces of chocolate grated.
One ounce of gelatine.
Yolks of five eggs.

Boil the milk and pour over the eggs, add the chocolate, then the gelatine, dissolved in a little milk. Set the mixture in a jug in a bowl of boiling water, stirring constantly until it thickens.

WINE JELLY.

MRS. BEATTIE.

Two pounds sugar.
One pint pale sherry.

One pint cold water.
One package Cox's gelatine.
The juice of two lemons and grated rind of one.
One quart of boiling water.
Small stick of cinnamon.

Soak the gelatine in cold water one hour, add to this the sugar, lemon, cinnamon, pour over all the boiling water and stir until all the gelatine is dissolved. Put in the wine last. Strain through flannel bag without squeezing. Wet the molds with cold water, fill with jelly, and set them away on ice. Make jelly the day before using. Earthen molds are the best.

CAFE PARFAIT.

MRS. SEVERANCE.

One pint cream.
One cup sugar.
One-half cup strong, clear coffee.

Mix, chill and whip. Take the froth off into a freezer or into a mold. Pack the mold in ice and salt and let it stand without stirring for two hours.

CREAM FRETE.

MRS. SEVERANCE.

Boil one pint of milk with an inch stick of cinnamon. Beat together one-half cup of sugar, two tablespoonfuls corn starch, one tablespoonful of flour, the yolks of three eggs, one-fourth cup of cold milk, and a pinch of salt. Pour the boiling milk on the mixture and stir well. Strain into the double boiler and cook fifteen minutes, stirring constantly. Add one teaspoonful butter and one vanilla. Pour into a buttered bread pan about one inch deep, and set away to cool. When very hard, sprinkle a bread board with

fine bread crumbs. Turn the cream out on to this, and cut into strips two and a half inches long, and one inch wide, or in squares or diamonds. Roll these in crumbs, dip in beaten egg, then again in crumbs, and fry brown in boiling lard. Sprinkle sugar over them with a square of currant jelly in the center of each, and serve hot.

CREAM PUFFS.

MRS. MILLER.

Inside—

One-half cup flour.

One cup sugar.

Two eggs.

One pint new milk.

Boil the milk and stir in it the flour, sugar and eggs, well beaten together, until sufficiently thick. Flavor with vanilla.

Outside—

One cup water.

One cup butter.

Two cups sifted flour.

Five eggs.

Stir in the flour while the water and butter are boiling in a frying pan; when cool, add the eggs, beating them well, and one-fourth teaspoonful soda and bake half an hour, having dropped them in a dripping pan a spoonful at a time. When you want to use them, open with a knife at the side and fill them.

SNOW PUDDING.

B. B. KURTZ.

Half a box of gelatine, one cup cold water, one and a half cups of sugar. When the above is soft

add one cup boiling water, juice of one lemon, whites of four well-beaten eggs. Beat all together until very light. Put in glass dish and pour over a custard, made as follows: One pint of milk, yolks of four eggs, grated rind of one lemon. Boil and add a few spoonfuls of sherry.

GIPSY COBBLER.

MRS. CLUTE.

Moisten dry pieces of cake with sherry. Make a boiled custard with the yolks of three eggs, a pint of milk and sugar to taste. Pour custard over cake. Then beat the whites of eggs with a tablespoonful of sugar to a stiff froth. Put on top of custard and brown.

APPLE CHARLOTTE.

Make a nice syrup. Cut the apples very fine and boil in the syrup with the peel of one lemon till perfectly transparent. When done put in a mold and when it is solid turn it into a dish and pour over a rich soft custard or whipped cream and bits of currant jelly, or it may be eaten with plain cream.

TUTTI FRUTTI.

MRS. TUTTLE.

Take one pound candied fruit, cut into thin slices, and cover with sherry for one hour. Stir into any nearly frozen ice cream, and mold.

ORANGE ICE.

MRS. HOGLE.

Boil three quarters of a pound of sugar in one quart of water. When cool, add the juice of six oranges, steep the rinds in a little water, strain, and flavor according to taste.

The juice and rind of one or two lemons added to this is a great improvement.

Freeze like ice cream.

LEMON ICE.

MRS. HOGLE.

To one pint lemon juice, add one quart of sugar, and one quart of water. Slice the yellow part of the rind, and let it stand until highly flavored. Strain it into the freezer without pressing. If you wish it white, add the whites of four eggs well beaten, when partly frozen.

This same ice can be used as a Roman punch by adding two tablespoonfuls of milk punch to each glass.

This is also the right proportion for lemonade.

VANILLA SOUFFLE.

MRS. B. X. SMITH.

One cupful milk, two tablespoonfuls of flour, three of sugar, two of butter, one and one-fourth teaspoonfuls salt, one teaspoonful vanilla, four eggs.

Put the milk into a double boiler with the salt; when it is scalded add the butter and flour, which have been rubbed together. Stir for ten minutes to cook the flour and form a smooth paste; then turn on to yolk of eggs, which with the sugar have been beaten

to a cream. Mix thoroughly and set away to cool. Rub a little over the top so that no crust will form. Just before time to serve, fold in it lightly the whites of the eggs, which have been beaten to a stiff froth. Turn into a buttered pudding dish and bake in a moderate oven for thirty to forty minutes. Serve immediately.

FRENCH CREAM.

One-half ounce of gelatine dissolved in one pint of water. Add half a pint of cream, whipped, and a wine-glass of brandy. Whip all well together and turn into a mold.

RED ROBIN.

Put a pint of water into a stew pan, throw in one pound of lump sugar and boil until it becomes thick, then add two pounds tart apples, peeled, cored and cut into small cubes, and the rind of a lemon cut thin. Boil together until it is quite stiff, stir often. Pour into a mold or bowl, serve with or without custard.

AMBROSIA.

MRS. CUMMINGS.

Peel one dozen oranges, slice and put a thick layer in a deep glass dish, and cover with a layer of powdered sugar. Have ready fresh grated cocoanut, put over the oranges and sugar a layer of cocoanut, and so on until the dish is filled, having cocoanut at the top. Pour over all a glass of sherry wine. Use in the same way bananas.

FRENCH CREAM CAKE.

One cup sugar.

One and a half cups flour.

Three eggs.

Three tablespoonfuls cold water.

Three tablespoonfuls yeast powder thoroughly sifted through the flour.

A little salt.

Bake in a round pie plate. Then open lightly with a fork and the fingers. Fill with the cream immediately.

Cream Filling—

One pint milk.

One teacup sugar.

Two eggs.

One-third cup corn starch.

Add this mixture after it is well stirred together to the milk just before it comes to a boil, cook until it is quite thick, stirring all the time. Take it off the stove, add a bit of butter half the size of a hen's egg, put it while hot between the split cake. Frost with ordinary frosting. Use a double boiler to prepare this cream in. This is better the second day.

DATE AND GINGER SPONGE.

MRS. L. M. BAILEY.

Put one-fourth box of gelatine in a cup half full of milk and soak twenty or thirty minutes, then dissolve by standing over teakettle. Add to it four ounces of powdered sugar. Have ready one pint of cream that has been whipped, and mix with it lightly two tablespoons of preserved ginger, chopped fine, and

two tablespoons of the ginger syrup. Chop one-half dozen dates, as fine as possible, and add to the cream, then add all to the gelatine. Stir until it begins to thicken, then pour into a mold. Serve on a low flat dish and powder the top with blanched almonds, chopped fine. Serve with thick cream whipped (or otherwise) sweetened to taste.

PRUNE PUDDING.

MRS. RITCHIE.

Half pound of prunes cooked until soft, stoned and chopped. Add half cup sugar and the whites of four eggs, beaten stiff. Beat mixture until very light and bake.

Serve cold with cream or with custard sauce.

MOONSHINE.

MRS. OGDEN.

Beat the whites of six eggs to a stiff froth, then add gradually six tablespoonfuls of powdered sugar, beating for not less than thirty minutes. Then beat in about one heaping tablespoonful of preserved peaches, cut in tiny bits. Bananas may be used, instead. Use cream with it, if you like. This quantity is enough for eight persons.

GLACE MERINGUE.

One quart cream.

One large cup granulated sugar.

Six-tablespoonfuls of powdered sugar.

One tablespoonful vanilla.

Whites of six eggs.

One cup of milk.

One tablespoonful gelatine, soaked one hour in four tablespoonfuls of cold water. Let the milk come to a boil and stir the gelatine in it, strain into the cream. Add the vanilla and granulated sugar, turn into the tin and freeze. When the mixture is frozen (it will take fifteen minutes) take out the beater and pack the cream smoothly, being careful to have the top perfectly level. Set away on ice until serving time. When ready to serve, beat the whites of the eggs to a stiff froth, and gradually beat into this the powdered sugar. Turn the cream out on an earthen dish and cover every part with the meringue. Brown in a hot oven.

STRAWBERRY SHORT CAKE.

One cup flour.
One small teaspoon baking powder.
A little ice water.
Teaspoonful of sugar.
A pinch of salt.
Butter size of an egg.

Don't stir it, but mix very lightly with tips of the fingers. Divide into two parts, and flatten out with the palm of the hand. Don't roll it. Butter well between the layers and put into hot oven immediately. When a light brown, lift the layers apart and butter again. In the meantime put berries in deep dish, mash, add sugar to taste. When cakes are split and buttered, add the mashed berries and cover with other layer. Save large whole berries for top, sprinkle with powdered sugar. Serve the cake warm.

PEACH DUMPLINGS.

MRS. FITZGERALD.

One pint flour.
Two teaspoonfuls baking powder.

Pinch of salt.

One tablespoonful soft butter.

One tablespoonful lard.

Mix well together, add enough milk to make a soft batter, roll out about as thick as biscuit dough, cut into squares large enough to wrap a whole peach (pared) in each square; put in porcelain pan.

Syrup: One pint boiling water, two cups sugar, butter the size of an egg, boil to a thick syrup, pour over the dumplings in the pan. Bake about twenty minutes in a quick oven.

APPLE DUMPLINGS.

MRS. WOODRUFF.

Make a rich biscuit dough. Roll out as thin as you would for biscuits. Cut into squares and fill with apples sliced very thin, add sugar and a little butter, nutmeg and a little lemon juice. Fold the dough so that the fruit will not come out, place the dumplings closely together in a baking pan and pour over the sauce.

SAUCE FOR APPLE DUMPLINGS.

One-half cup butter.

Two cups sugar and two cups boiling water.

Pour this over the dumplings and bake about twenty minutes. Baste frequently with the sauce. If not enough sauce in pan, add more and serve in platter with sauce poured over.

PIES.

EVERY DAY PIE CRUST.

MRS. TUTTLE.

One quart of flour and one teaspoon salt, well sifted together. Two small cups of butter and lard mixed (use all lard if preferred). The whole of one egg well beaten and half pint of ice water. Reserve a portion of the butter for rolling into upper crusts. Mix the lard into the dry flour, with a knife, leaving it in lumps. Add the egg, then the water, still mixing with the knife. Do not use the hand in the crust until it is laid on the board for rolling, then handle as little as possible. This amount will make three pies.

MINCE MEAT.

MRS. PYKE.

One beef tongue, chopped fine (previously cooked in salted water).

Four pounds raisins.

Four pounds currants.

Two pounds suet.

Two pounds figs.

Four pounds apples (weighed before peeling).

One pound almonds (blanched) quarter pound orange peel.

Half pound citron.

Three pounds sugar.
One pint brandy.
One pint sherry.
One tablespoonful cloves.
One tablespoonful cinnamon.
One tablespoonful allspice.

Much labor may be saved by putting the ingredients through a meat-grinder.

MINCE MEAT.

MRS. A. K. SMITH.

Three pounds cooked and chopped lean beef.
Two pounds chopped beef suet.
Five pounds chopped greenings apples.
Two pounds currants after they are washed and dried.
Three pounds raisins after they are stoned and chopped.
One pound citron finely sliced.
Three pounds brown sugar.
One heaping teaspoonful each, cinnamon, ginger, nutmeg, cloves, mace, allspice, salt, white pepper.
One pint brandy.
One quart sherry wine.
Two lemons, juice and grated rind.

Mix and scald and pack away in a jar. If too dry when you bake your pies, thin with sweetened sherry or sweet cider.

MOCK MINCE MEAT.

MRS. E. ROBERTS.

Two cups sugar.
One cup bread crumbs.

One cup raisins.
One tablespoonful butter.
Two tablespoonfuls vinegar.
One pint boiling water.
Spices to taste.
Boil one hour.
This will make three pies.

CUSTARD PIE.

MRS. SHILEY.

Three eggs, beaten very light.
Three tablespoonfuls sugar.
One tablespoonful corn starch.
A pinch of salt.
Beat well together. Scald one pint milk and pour over the mixture, and bake in shells.

LEMON PIES.

MRS. McKIMMINS.

Three lemons.
Juice of one orange.
Two eggs.
Two cups sugar.
One cup butter.
Cook filling to the consistency of jelly before putting into the pie shells.

LEMON PIES.

MRS. KURTZ.

Bake lower crust and fill with the following custard, made on top of the stove.
One cup sugar.

Yolks three eggs.
Three-fourth cup water.
One tablespoonful corn starch.
Grated rind and juice one lemon.

Cover with meringue made of the whites of three eggs and one tablespoonful sugar.

CREAM PIE.

MRS. STANDART.

One pint cream.
Yolks three eggs.
Six to eight tablespoonfuls sugar.
One tablespoonful butter.
One small teaspoonful corn starch.
Whites five eggs.
Five dessert spoonfuls pulverized sugar for meringue. Vanilla flavoring.

Stir butter and sugar together. Beat corn starch into the yolks of the eggs until perfectly smooth. Then stir these two compounds together. Add flavoring, and lastly put in the cream, little at a time, stirring well between. Fill a shell of puff paste and bake half an hour, then cover with a meringue and brown lightly.

HEALTH MINCE MEAT.

MRS. BOYD PARK.

One pint chopped meat.
One quart chopped apples.
A half cup molasses.
One and a half cups sugar.
Two teaspoonfuls cinnamon.
One teaspoonful cloves.

Black pepper, ginger, one grated nutmeg, one tablespoonful salt.

A pinch of cayenne pepper.

A piece of butter the size of an egg.

A cup of strong coffee.

One glass jelly (any kind).

One cup vinegar.

One pound each of currants and raisins.

LEMON PIE.

MRS. TUTTLE.

One lemon, juice and grated rind, one square soda cracker, rolled fine, the beaten yolks of two eggs, reserving the whites for meringue, on top, one cup sugar, one cup water, a small bit of butter. Bake in an undercrust like a custard pie. When done, spread over top the meringue, made of the whites of the eggs, and one tablespoonful of pulverized sugar.

MARLBOROUGH PIE.

MRS. SHELTON.

Six tart apples grated, one cup sugar, three tablespoonfuls butter, melted, four eggs, one lemon juice and grated rind, two tablespoonfuls of brandy or wine. Bake in an undercrust without top.

LEMON PIE.

MRS. MILLER.

One cup milk.

One cup sugar.

Two eggs.

Two tablespoonfuls flour.

One lemon, grated rind and juice.
Butter size of an egg.

Rub the butter, sugar and flour together: beat the yolks and whites of eggs separately. No meringue.

LEMON PIE.

MRS. TAGGART.

Two large lemons, juice and grated rind.
Two cups sugar.
Two cups sweet milk.
Two tablespoonfuls melted butter.
Two tablespoonfuls flour.
Six eggs, leaving out the whites of four.

Beat the eggs, sugar and flour thoroughly, then add the milk and butter; lastly, the lemon. Beat the whites of four eggs, add eight tablespoonfuls of powdered sugar, and spread over pies after they are baked and set in oven till a light brown.

APPLE POT PIE.

MRS. CARTER.

Fill a saucepan one-quarter full of tart apples, pared, quartered and cored. Cover with boiling water and place on the stove. When they are nearly cooked put over them a crust made as for biscuit. Cover closely, cook for twenty minutes, serve with sugar and cream or hard sauce.

CAKES.

CUP CAKES.

MRS. STEVENSON.

One cup butter.
Two cups sugar.
Four cups sifted flour.
One cup sour cream.
Five eggs beaten separately and then together.

Dissolve a very small teaspoonful soda in a little hot water and strain into cake. Add sour cream last and stir in as quickly as possible. Grate in a little nutmeg. Bake immediately.

ICE CREAM CAKE.

MRS. RENO.

Two cups sugar.
One cup butter.
One cup sweet milk.
Two cups flour.
One cup corn starch.
Whites of eight eggs.
Two teaspoonfuls baking powder, sifted in flour and corn starch.
Cream, butter and sugar; add milk; then flour and corn starch alternately; lastly, eggs well beaten.
Bake in layers.

Cream Icing—

Whites four eggs.

Four cups sugar.

Pour half pint boiling water on sugar, and boil until it will candy; pour boiling sugar on the well beaten whites; then beat until it is cold. Add before it is quite cold one teaspoonful citric acid, pulverized, and two teaspoonfuls vanilla. Spread between layers as thick as cake.

DOLLY VARDEN CAKE.

MRS. RENO.

Two cups sugar.

Two-thirds cup butter.

Three cups flour.

One cup sweet milk.

Three eggs.

Two teaspoonfuls baking powder.

Bake one-half in two layers. To the remainder add:

One cup chopped raisins.

One cup currants.

One tablespoonful molasses.

A piece of citron and almonds (if you like).

One teaspoonful cinnamon, cloves, and nutmeg.

Bake in two layers; put together alternately with the white layers, using soft icing between each.

DELICATE CAKE.

MRS. KIRBY.

Two cups powdered sugar.

Half cup butter.

Three-quarters cup of sweet milk.
Two and a half cups flour; sift after measuring.
Whites of eight eggs.
Half teaspoon soda.
One teaspoon cream tartar.
Flavor with almond. Nice for a layer cocoanut cake. Will make **four** layers.

CHOCOLATE ICING.

MRS. H. C. WALLACE.

One tablespoon chocolate, melted.
One and a half cups sugar boiled to a syrup in two tablespoonfuls of water.
Add to this, while hot, the whites of two eggs, and then stir in chocolate.

NEAPOLITAN CAKE.

MRS. MILLER.

Two cups pulverized sugar.
Half cup butter.
Three-quarters cup sweet milk.
Two and a half cups flour; sift after measuring.
Whites of eight eggs.
Half teaspoon soda.
One teaspoon cream tartar.
Bake two layers, which will be white. To the third layer stir in
Half cup chopped and seeded raisins.
Half cup sultana raisins.
One tablespoon chopped citron.

One tablespoon currants.
Half tablespoon cinnamon.
Half teaspoon cloves.
One and a half tablespoons allspice.
Half a nutmeg.

Put icing between each layer, flavored with a very little almond.

FIG CAKE.

MRS. COPLEY.

One cup sugar, one half scant cup butter, one and one-half cups flour, one-half cup sweet milk, whites of four eggs, beaten stiff. One heaping teaspoon baking powder, one teaspoon vanilla. Bake in two layers.

Filling. One 5c package figs, cut fine and stewed one-half hour slowly in one half cup of water and one half cup sugar. Put layer of boiled icing between cakes, then the figs, in one layer, covering top of cake with the remainder of icing.

WHITE CAKE.

MRS. CARTER.

Two cups powdered sugar.
One cup butter.
One cup sweet milk.
Two cups flour.
One cup corn starch.
Whites of ten eggs.
Two teaspoons baking powder.

Cream, butter and sugar. Add milk; then flour and corn starch; then the well beaten eggs. Bake in three layers; put boiled icing between layers and on the top; flavor with almond.

QUEEN'S CAKE.

MRS. PUTNAM.

One pound sugar.
One-half pound butter.
One pound flour.
Five eggs.
One gill wine
One gill cream.
One nutmeg grated.
Two teaspoonfuls baking powder.
Two pounds of currants or chopped raisins.

Stir the butter and sugar to a cream, beat the whites and the yolks of the eggs separately, and sift the baking powder with the flour. Stir the eggs into the butter and sugar, then add the flour. Warm the cream and wine together and add them, and last, the fruit.

COFFEE CAKE.

MRS. ALLEN.

Two cups sugar, one cup of butter, one cup molasses, one cup black coffee, four cups flour, four eggs, two teaspoons each of cinnamon and cloves, two teaspoons of soda dissolved in the coffee, one nutmeg. Age and the addition of a little fruit, improves cake.

COFFEE CAKE.

MISS TIERNAN.

Two cups sugar.
Two-thirds cup butter.
Four cups flour.
Two eggs.
One cup molasses.
One cup of strong cold coffee, one teaspoon soda

dissolved in the coffee, one tablespoon of different kinds of spices, one pound each of raisins and currants, one half pound of citron; flavor with vanilla, bake slowly.

COFFEE CAKE.

MRS. C. DIEHL.

Take two pounds of flour, mix a small sponge with good yeast (two tablespoonfuls brewer's yeast if possible, with a little warm milk; after letting it rise, dissolve half a pound of butter in half a pint warm milk, take five eggs (warmed in warm water), three tablespoonfuls of sugar, a pinch of salt, and a few seeded raisins, mix well and beat as much as possible, let rise again in a warm place, then fill a well greased cake pan half full of dough, and after rising half as much again wash the top with beaten egg, with a feather, and bake in a good hot oven for three quarters of an hour.

NUT BREAD.

MRS. BABCOCK.

Two eggs beaten lightly together.

Two cups sweet milk.

One cup sugar.

One teaspoon salt.

Four teaspoons baking powder.

Four cups sifted flour.

One cup English walnuts, chopped coarse.

This makes two loaves about nine inches long. It should look like stiff cake batter. Beat hard until smooth. Bake three-fourths of an hour.

NUT POUND CAKE.

MRS. HOPPER.

One pound sugar.
Three-fourth pound butter, rubbed to a cream.
One pound flour sifted three times.
Whites of sixteen eggs.
One cup of walnuts.
One teaspoonful baking powder.

GOLD CAKE.

MRS. STEVENSON.

One cup sugar.
Three fourth cup butter.
One half cup sweet milk.
One half cup flour.
Yolks of eight eggs.
Two heaping teaspoonfuls of baking powder.

WHITE CAKE.

MRS. STEVENSON.

Two cups sugar.
One half cup butter.
Three fourth cup sweet milk.
Three cups flour.
Two heaping teaspoonfuls baking powder.
White of eight eggs.

HICKORYNUT CAKE.

MRS. KIMBALL.

One cup meats broken.
One and one-half cups sugar.

One half cup butter.
Two cups flour.
Three fourths cup sweet milk.
One teaspoonful baking powder.
Add the whites of four eggs and the meats last.

SPICE CAKE.

MRS. MILES.

One cup butter.
One cup sugar.
One cup molasses.
One cup coffee.
Four cups flour.
Two even teaspoonfuls of soda.
Four eggs.
One teaspoonful cinnamon.
One teaspoonful cloves.
One teaspoonful allspice.
One teaspoonful nutmeg.
Bake one hour in a slow oven.
If desired, add one cup currants and one of raisins.

FANCY CAKE.

MRS. J. R. WALKER.

One and one half cups sugar, one half cup butter, three eggs, one cup milk, one cup nuts, one cup raisins, two cups flour, sift into this one teaspoon cinnamon, one of allspice, one-half nutmeg and one and three-fourths of baking powder, cream, butter and sugar, add yolk of eggs, beating thoroughly, add milk and flour alternately, then the nuts and raisins, and lastly the beaten whites of eggs.

ORANGE CAKE.

MRS. WILKES.

Two tumblers sugar.
One and one-half tumblers flour, unsifted.
Eight eggs.
One lemon.
A pinch of salt.

Beat the whites and yolks separately, then together; add the sugar, lemon and flour last. Stir as little as possible to a smooth batter. Bake in two layers.

Icing—

Beat the whites of three eggs very light, add three cups of sugar. In half of this icing put the juice and grated rind of an orange and the juice of half a lemon. Spread this between the layers, and use the plain icing for the top and sides of the cake.

ORANGE CAKE.

MRS. McKAY.

One cup sugar.
One half cup butter.
One half cup milk.
One and two-thirds cups flour.
One and one-half teaspoonfuls baking powder.
Whites of three eggs well beaten.
Bake in four jelly cake tins.

Cream for Cake:

Yolks of three eggs; the grated rind and juice of one orange. Mix sugar enough to make like frosting and put between the cakes.

FRUIT AND NUT CAKE.

MRS. IRELAND.

Two cups sugar.
One cup butter.
One cup of cold water.
Four cups flour.
Six eggs, white and yolkes beaten separately.
One coffee cup of walnuts, free from shells and very sweet and dry.

Half pound raisins seeded, chopped and dredged with flour.

One teaspoonful soda dissolved in hot water.

Two teaspoonfuls cream tartar sifted with flour.

One teaspoonful mixed nutmeg and cinnamon.

Rub butter and sugar to a cream, put in yolks, then water, spice and soda; next the flour and whites, the fruit and nuts in last. It makes two loaves.

FRUIT CAKE.

MRS. McKEAN.

One pound sugar.
One pound butter.
Twelve eggs.
One pound flour.
Two pounds currants.
Two pounds raisins.
One pound citron.
Grated rind of six lemons or one pound candied lemon.

One pound almonds chopped fine.

One teacupful molasses.

Two teaspoonfuls cinnamon.

Two nutmegs.

One teacupful brandy.

One teaspoonful cloves.

A little salt. More spice if needed

BLACK CAKE.

MRS. GLENDENNING.

Two pounds sugar.
Two pounds butter.
Twenty-four eggs.
Two pounds flour.
Eight pounds raisins.
Four pounds citron.
One pint brandy.
Two oz. nutmeg.
Two oz. cinnamon.
Two oz. cloves.
One teaspoonful mace.

Add a little black molasses to make it more moist and black. Make in two cakes and bake slowly four or five hours. It is best to pour the brandy over the stoned raisins and let them stand over night covered tightly.

FRUIT CAKE.

MRS. TAGGART.

One pound sugar
One pound butter.
Ten eggs.
One pound flour.
Four pounds raisins.
Two pounds dried currants.
One-half pound citron.
One nutmeg.
One tablespoonful cinnamon.
One gill brandy.

Beat the sugar and butter to a cream, beat the whites and yolks separately, then mix in the flour and fruit. Bake four hours.

WHITE FRUIT CAKE.

MRS. BEAUCHAMP.

To three cups of sugar add two cups of butter; stir to a cream, add the whites of eight eggs, five full cups of flour, two teaspoonfuls of cream of tartar, one of soda, one cup of milk, three-fourths pound chopped raisins, citron, one nutmeg, one wine glass sherry or brandy.

CREAM SPONGE CAKE.

MRS. MILLER.

One large coffee cup sugar.
One and one-half large coffee cups flour.
One half large coffee cup cream.
Four eggs.
One teaspoonful yeast powder.
The grated rind of a lemon.
A pinch of salt.

Beat the whites and yolks separately, then together; add the sugar, then the flour, lastly the cream.

SPONGE CAKE.

MRS. E. M. FERGUSON.

One cup of sugar pulverized or fine granulated.
One cup of flour.
Six eggs.
One-fourth teaspoonful cream tartar.
Sift, sugar and flour each three times before measuring.

Beat yolks of eggs until thick; add sugar and beat until smooth. Stir in the flour, beat the whites. When half beaten add the cream of tartar and beat until very stiff. Fold carefully into cake mixture. Bake in a tube pan forty to fifty minutes in a moderate oven.

SPONGE CAKE.

MRS. WHITEHILL.

Four eggs.

Two cups sifted flour.

Two cups white sugar—granulated preferred.

Two teaspoonfuls baking powder.

One tea cup hot water, almost boiling.

Beat the eggs very light, yolks and whites together; add the sugar, then one cup of flour, a little at a time. Then the other cup of flour with the baking powder; lastly the hot water, a little at a time. The dough is very thin.

ANGEL'S FOOD.

MRS. TUTTLE.

The whites of eleven eggs.

One and one-half cups pulverized sugar.

One cup of flour.

One heaping teaspoonful cream tartar.

Sift the sugar twice. Mix the cream tartar with the flour and sift four times. Beat the eggs light and stiff; add the sugar gradually, beating all the time with the egg beater. Remove the egg beater, and with a wooden spoon stir the flour quickly. Do not grease the tin nor line it with paper. Bake slowly and steadily; when done, turn the tin upside down, over the plate on which you ice the cake. It will fall out from the tin of itself as it cools. The tin and cup for this cake are for sale at Geo. M. Scott & Co.'s hardware store.

SUNSHINE CAKE.

MRS. POTTER.

The whites of eleven eggs.
The yolks of six eggs.
One tumbler flour.
One and one-half tumblers sugar.
One teaspoon cream tartar.

Put these ingredients together the same as for Angel's Food, beating the yolks of the eggs very light, as well as the whites, and add the yolks the last thing. Bake in the same tin and in the same way as Angel's Food.

CHOCOLATE CAKE.

MRS. G. D. KEYSER.

One-half cake chocolate, put into a pan, on the stove, until dissolved, then add the yolks of two eggs. When cold, add two cups of granulated sugar, one cup milk, two tablespoons of butter, three cups flour and one and a half teaspoons of soda. Flavor with vanilla.

Frosting:

One half cake chocolate, melt over water, then add one-half cup of warm water. Let cool. Add two cups powdered sugar. Make the cake in layers if desired.

BROD TORTE.

MRS. HANAUER.

Eight eggs.
Three-fourths pound of sugar.
One heaping teaspoon cinnamon.
Half teaspoon cloves.

Juice and rind of half a lemon.
One-fourth pound finely chopped almonds.
One teacup chopped citron.
One large teacup of grated rye bread.
Two tablespoons wine.

Beat the yolks and sugar together for half an hour, add the cinnamon, cloves, juice and rind of lemon, almonds and citron. Moisten the bread crumbs with the wine. Beat the whites to stiff froth and mix the bread alternately with the bread crumbs. Bake about three-fourths of an hour in second heat of oven. Do not disturb it till perfectly cold. Then remove from the pan.

CHOCOLATE CAKE.

MRS. E. M. ALLISON, JR.

Dissolve two ounces chocolate in five tablespoons of boiling water (two ounces is equal to five tablespoons), cream, one half cup butter, add gradually one and a half cups sugar, yolks of four eggs, beaten thoroughly. Then add chocolate, one half cup cream or rich milk, one and three-fourths cups flour, two teaspoons baking powder, one teaspoon vanilla. Beat the whites of four eggs to stiff froth and stir in carefully last thing.

HOT WATER SPONGE CAKE.

MRS. RITCHIE.

Four eggs with whites and yolks beaten separately.

One cup sugar.
Two-thirds of a cup of boiling water.
Two cups of flour.
One teaspoonful of baking powder.

Mix eggs with sugar, then pour in boiling water, add flour lightly.

CINNAMON CAKE.

MRS. C. DIEHL.

One and one-fourth pounds of flour, one pound sugar, four eggs, half pound butter, half pound of grated almonds, one teaspoon cinnamon, grated rind of one lemon. Stir sugar and eggs for half an hour, then add the butter, almonds, cinnamon, lemon rind and flour. Roll out to the thickness of one-fourth inch, cut out with cake cutter and stand over night, and bake the next day in a moderate oven.

SIVER CAKE WITH RAISIN ICING.

MISS HAYDEN.

Whites of four eggs.
Two cups sugar.
Three cups flour.
One cup milk.
One half cup butter.
One teaspoon of cream tartar.
One half teaspoon soda.
This makes one loaf.

Do not have the cups even full of flour. Have as little flour as will hold the cake up.

Raisin Icing:

One cup stoned raisins chopped fine.

Boiled Icing:

One cup sugar. Pour over it two or three table-spoonfuls of water. Boil nearly as hard as for candy—until it hairs, then beat the white of one egg to stiff froth, put in sugar while boiling hot, and beat until nearly cold. Then stir in the cup of chopped raisins;

have the cake cold. If the sugar does not boil sufficiently, the icing will not harden. Have the whites beaten ready before you put the sugar on to boil, as it candies so quickly. As soon as the whites and raisins are thoroughly beaten in, spread it on the cake. If the icing gets cold it cannot be used, as it will be like candy. Have the cake cold before the icing is made.

DEVIL'S FOOD CAKE.

MRS. C. E. RICHARDS.

Six eggs, beaten separately.
Two cups sugar.
One cup butter (very scant).
One cup buttermilk (or sour).
One level teaspoon of soda,
Three cups flour.
One-half cake melted chocolate.

Icing:

One large cup sugar with enough milk to cover it. Boil until it drops thick from a spoon. Add one ounce melted chocolate and beat until thick enough to spread on the cake.

CREAM OR SPICE CAKE.

MRS. McKIMMINS.

One cup sour cream.
One cup sugar.
Two cups flour.
One teaspoon soda.
One egg.
One teaspoonful spice mixed.

ALMOND SPONGE CAKE.

MRS. STANDART.

Whites ten eggs.
One goblet flour.
One teaspoonful cream tartar.

Sift the flour three or four times. Bake in two jelly cake tins.

For the custard filling.

One half pint cream or milk.
Three well beaten eggs.
Two tablespoonfuls sugar.
One tablespoonful corn starch dissolved in cold milk.

Add these ingredients to the boiling milk or cream, which should be put in a double boiler; simmer until it thickens; when cool add one-half pound of blanched and finely chopped almonds, saving out two dozen to decorate the top. After putting the cream between the cake, ice the top, flour the icing with bitter almonds. Ornament the top with whole almonds in rays from the center.

MOLASSES LAYER CAKE.

MARION ROOKLIDGE.

One half cup sugar.
One of molasses.
One of sour cream, (or sour milk and butter).
Two cups of flour, before sifting.
One egg.
One teaspoon soda.
A little salt, cinnamon and cloves.

Bake three layers, and put together with white, boiled icing and chopped raisins boiled.

WHITE CAKE.

MRS. DOUGLAS.

Two cups granulated sugar.
Three quarters cups butter.
One cup sweet milk.
Three cups sifted flour.
Whites nine well beaten eggs.
One heaping teaspoonful baking powder.
Cream butter with sugar, adding just enough milk to be able to beat easily. Add flour and whites of eggs alternately, adding the baking powder before any flour is put in. Flavor with vanilla or almond. Bake fifty minutes.

CHOCOLATE CARAMEL CAKE.

MRS. WILKES.

Shave off one inch Baker's chocolate.
One cup sugar.
One half cup sweet milk.
Yolk of one egg.
Boil till it thickens, then set to cool.
One cup sugar.
Two thirds cup butter.
Two eggs, beaten separately.
One cup milk.
Two and one half cups flour.
Two teaspoonfuls baking powder.
Two teaspoonfuls vanilla.
Before adding flour put in the cooled chocolate.
Bake in layers and spread with icing.

WHITE CAKE.

MARIE BANCROFT.

One small cup butter, one and one-half cups of sugar (scant), two cups flour, one cup milk, whites of

four eggs, one half teaspoon of soda dissolved in milk, one teaspoon of cream of tartar, sifted in flour, one teaspoon of vanilla. Bake in square tins. One cup chopped English walnuts may be added if a nutcake is desired.

NUT CAKE.

B. B. K.

One and one-half cups sugar.
Two cups flour.
One-half cup butter.
Three-fourths cup sweet milk.
Two teaspoonfuls baking powder.
Whites of four eggs.
One cup chopped hickory nuts.

ONE EGG CAKE.

ADELAIDE WOODRUFF.

One fourth cup of butter.
One half cup sugar.
One egg.
One half cup milk.
One and one-half cups flour.
Two and one-half teaspoons baking powder.
Cream the butter, add sugar gradually and egg well beaten. Mix and sift the flour and baking powder. Add with the milk to the first mixture, a little at a time. Bake in a shallow pan, or muffin tins, thirty minutes.

FILLING FOR CAKE.

MRS. SHILLEY.

One cup granulated sugar.
Four tablespoons water.
One half teaspoon vinegar.

Boil till it threads, when dropped from spoon. The whites of two eggs, beaten stiff. Pour syrup upon beaten whites in a fine stream, beating hard until perfectly smooth. Have ready one pound of figs, cut fine, and boiled until tender in a scant half cup of water. When cool add to the frosting and spread between cakes.

FILLING FOR LAYER CAKE.

One half cup sour cream.

One cup sugar.

One half cup sweet cream.

Boil until thick, and add one cup chopped hickory nuts.



Cookies, Hermits, Doughnuts, Cream Puffs, and all Small Cakes.

OATMEAL COOKIES.

GERTRUDE R. RUST.

Two cups oatmeal.
Two eggs.
One cup sugar.
One teaspoon baking powder.
A pinch of salt.
One tablespoon melted butter.

Beat eggs, add sugar gradually, then the butter and oatmeal, in which baking powder is mixed. Bake very slowly.

AMMONIA COOKIES.

MRS. TUTTLE.

Two teacups sweet cream.
Two teacups sugar.

One half ounce of carbonate of ammonia, stirred into the cream, a little salt, thicken with flour, roll out, sprinkle with sugar on the top, cut out and bake lightly. When fresh, very nice for invalids and children.

NUT CRISPS.

BERTHA HEMPSTEAD.

Two and one half cups "H. and O." rolled oats.
One cup sugar.
One tablespoon butter.
Two eggs.
Two teaspoons baking powder.
One and one-half teaspoons of vanilla.
A pinch of salt.
Rub butter and sugar.
Add beaten egg and oats.

Make into balls and bake in buttered tins in very slow oven till brown. Let cool in tins before removing.

SPICE CAKE.

MRS. S. SIEGEL.

One half cup of butter.
One cup of sugar.
Three cups of sifted flour.
One level teaspoon baking powder.
One teacup milk.
Six eggs.
One cup currants, three fourths cup raisins, three fourths cup citron, chopped fine.

Cream, butter and sugar, add yolks of eggs, and commence to add flour—in flour sift the baking powder and just a pinch of soda, add milk by degrees and beaten whites of eggs. Put in fruit last and bake in well buttered pan, in moderate oven two hours.

FRUIT COOKIES.

MRS. OSWALD.

Three fourths cup sugar.
Three fourths of shortening.

Two eggs.
Seven tablespoons milk.
Two cups oatmeal.
Three fourths teaspoon soda dissolved in milk.
One half teaspoon salt.
Two cups flour.
One cup seeded raisins.
Two teaspoons cinnamon.

Drop from spoon on greased pan, and bake in a moderate oven until a light brown.

COCOANUT MACAROONS.

MRS. W. B. FISHER.

Break, peel and grate one fresh cocoanut. Add half the weight of grated cocoanut, in granulated sugar and one beaten white of egg. Mix and mold in balls, bake in buttered pans, until a bright golden brown.

MACAROONS.

MRS. SALOMON.

One half pound almonds.
One half pound sugar.
One lemon.
Whites of two eggs.

Blanch and chop almonds, add eggs and sugar with juice of lemon. Drop a small quantity on paper greased on the back, which will enable you to take them off when baked.

COCOANUT DROPS.

MRS. TUTTLE.

Two cups grated cocoanut.
One cup powdered sugar.
Two tablespoons corn starch.
Whites of three eggs well beaten.

Stir into the eggs first the sugar, then the corn starch, lastly the cocoanut. Drop the mixture on buttered paper, laid in flat baking tins and bake slowly. When done, drop a little icing on the top of each one.

CREAM PUFFS.

MRS. McCREA.

One cup hot water.
Half cup butter.
One cup flour.

Have the water and butter come to the boiling point, then pour in (all at once) the cup of flour. Remove from the fire immediately, after stirring in the flour. When this mixture is cold, work in three unbeaten eggs. Bake in gem pan or on a buttered tin.

GINGER BREAD.

MRS. PEABODY.

Three fourths cup butter.
One cup sugar.
Two eggs.
One cup sour milk.
Three and a half cups flour.
One cup molasses.
One teaspoon baking powder.
One teaspoon soda.
One teaspoon ginger.

Cream the sugar and butter, add the beaten eggs, sour milk, molasses, flour, baking powder, soda and ginger. Bake in a moderate oven.

SOFT GINGERBREAD.

MRS. A. J. JOHNSON.

One cup New Orleans molasses.

Half cup butter melted.

Half cup sugar.

One teaspoonful ginger.

Stir these ingredients together.

One cup water which has been boiled and allowed to get perfectly cold.

One teaspoonful soda dissolved in water. After adding water and soda, add three cups flour.

Bake rather slowly.

SAND COOKIES.

MRS. MILLER.

One tea cup butter.

One and one half tea cups sugar.

Two well beaten eggs.

One half teaspoon soda.

Three tablespoons cold water.

Two teaspoons vanilla.

Roll very thin. When on tins ready for the oven, bathe the tops of the cookies with the beaten white of an egg and sprinkle on sugar.

GINGER SNAPS.

MRS. THORPE.

One cup sugar.

One cup molasses.

One half cup butter.
One teaspoonful soda.
One teaspoonful ginger.

Put all ingredients together and set on fire until it boils, then take off and let cool before adding flour enough to roll.

GINGER SNAPS.

MRS. LYMAN.

One cup molasses.
One cup brown sugar.
One cup lard and butter mixed.
One heaping teaspoonful ginger.
One heaping teaspoonful cinnamon.

Boil ten minutes, then stir in dry one teaspoonful soda, and add flour enough to make a stiff dough. As soon as cool enough to handle, roll out thin, cut out cakes, and bake in a quick oven.

GINGERBREAD.

MRS. H. C. WALLACE.

One small cup butter.
One cup sugar.
One cup molasses.
Three eggs.
One teaspoonful soda mixed in milk.
One teaspoonful cloves.
One teaspoonful cinnamon.
One teaspoonful ginger.
Three cups flour.

ROCKS.

MRS. HOGLE.

One and one-half cups granulated sugar.

One half cup butter.

One and one half cups English walnuts, chopped
fine.

Two cups of raisins, boiled and wiped dry.

Three eggs well beaten.

One teaspoon of cinnamon.

One teaspoon of soda put into the flour.

Two and three fourths cups of flour.

If you use a coffee cup to measure, use four eggs.
Drop a very little on buttered paper and bake in a slow
oven. These will keep for months.

DATE MUFFINS.

MISS SARAH G. SPALDING.

Remove the seeds from one-fourth pound of dates
and chop fine. Cream two tablespoons butter and add
chopped dates, cream butter and dates, add one egg
well beaten and one cup milk. Sift together one cup of
white and one of whole wheat flour, four teaspoons
baking powder, one-half teaspoon salt and stir into
liquid ingredients. Put into well-greased muffin tins
and bake twenty-five minutes.

ORANGE TEA CAKES.

MRS. HUMPHRIES.

Yolks of six eggs (well beaten).

One cup sugar.

One half cup butter.

Two thirds of sweet milk.

Two and one half of flour.

Two teaspoons baking powder.

Grate one orange, take pulp and juice, using part for cakes and part for frosting. Bake in gem tins, and for frosting use boiled icing with the grated orange and juice added.

POTATO DOUGHNUTS.

LUELLA P. MILES.

Boil three potatoes, put them through ricer. Beat lightly in the potato, one heaping teaspoonful of butter, one half teaspoon salt. Break two eggs in cupful of sweet milk and beat lightly together and stir into potatoes. Then add heaping cup of sugar, one-half nutmeg grated. Three teaspoonfuls of baking powder in enough flour to make a soft dough.

FRIED CAKES.

MRS. McKAY.

One cup sugar.
One and a half cups sour milk.
Two eggs.
Two tablespoons butter.
One small teaspoon soda.
A little salt.
Flour enough to roll out.

Rub sugar and butter to a cream, add the eggs well beaten, then the sour milk with soda dissolved, the salt, and a little nutmeg if desired. Fry in hot lard.

FRIED CAKES.

MRS. WILKES.

One cup sugar.
Butter the size of an egg.
One cup sweet milk.

One egg.
 One teaspoonful of baking powder.
 Nutmeg or cinnamon for spice.

Mix as for a stirred cake, adding enough flour last to make a soft dough. Handle as little as possible. This recipe is for about twenty-five cakes.

FRIED CAKES.

MRS. BOLIVER ROBERTS.

One cup sour cream.
 Two thirds cup sugar.
 One half teaspoonful soda.
 Salt, nutmeg and one beaten egg.
 Flour to make a soft dough.

JUMBLES.

MRS. T. R. JONES.

One cup butter.
 One cup sugar.
 One cup flour.
 One egg.
 Nutmeg, and, if desired, a little brandy.

Mix butter, sugar and egg, but do not beat them, add flour. Drop in about the size of pepper castor top, in pan, and bake. While hot dip in sugar.

HERMITS.

MISS SENTER.

One and one half cups sugar.
 One cup butter.
 Three eggs.
 Four tablespoonfuls milk.

One cup stoned and chopped raisins.
Spice, according to taste.
One teaspoonful baking powder.
Flour enough to roll out, cut and bake like cookies.

DOUGHNUTS.

MRS. HOGLE.

One egg.
One cup sugar.
A little shortening, about one tablespoonful.
Spice to taste.
One pound and a half of light bread dough.

Mix all ingredients together, roll out, cut in shape.
Fry in boiling lard, sprinkle pulverized sugar over them while still hot.

HOT BREADS.

RAISED WAFFLES.

MRS. CARTER.

Nearly one quart of warm milk.

One quart of sifted flour.

One teaspoonful of salt.

Half cup liquid yeast and one tablespoon creamed butter.

Put the salt, butter, yeast, and warm milk, into the middle of the flour, mix to a batter, and set to rise over night. In the morning when ready to bake, beat up three eggs and stir into the batter. Dissolve half a teaspoonful of soda in a very little warm water. Stir it in at the last moment, heat the waffle irons, grease them well and fill nearly three-quarters full. Brown evenly on both sides.

WAFFLES.

MRS. GILBERSON.

One coffee cup milk.

One pint flour, one large teaspoon baking powder.

One large teaspoon butter.

Half a teaspoon salt.

Two eggs.

Rub the baking powder and butter into the flour, add the salt, beat the yolks of the eggs very light and mix with the milk; add the flour, and lastly the well beaten whites. Have waffle irons very hot.

BUNS.

MARIE BANCROFT.

One egg, one cup milk, one and a half cups flour, butter the size of a walnut, one-fourth teaspoon salt, one teaspoon baking powder, put in last. Bake in quick oven about twenty minutes.

BRAN BISCUITS.

One pint bran, half pint flour, half pint sour cream or milk, one egg, two tablespoons molasses, half teaspoon soda, pinch of salt. If sour milk is used, add a little butter; if sweet milk, use baking powder instead of soda. Bake in muffin tins

SQUASH MUFFINS.

MRS. GALLIGHER.

One cup baked squash, mashed smooth with three level cups of sifted flour, three eggs well beaten, three-fourths cup of milk, two good teaspoons of baking powder, one tablespoon of melted butter, and a pinch of salt. Bake as any other muffins.

COFFEE CAKE.

DR. L. P. MILES.

One heaping tablespoon butter.

One heaping tablespoon of sugar.

One egg beaten separately.

One cup flour.

One tablespoon baking powder.

Milk enough to make the consistency of cake dough. Bake in pie plate. Put on top pieces of butter and sprinkle with sugar and cinnamon. Eat hot.

MOCHA CAKES.

MISS RICE.

Four eggs.

One cup of sugar.

Two tablespoonfuls cold water.

One cup flour.

One teaspoonful baking powder.

A pinch of salt.

Beat yolks and whites separately, add sugar and yolks, and beat. Add water and beat. Sift flour and salt and baking powder together, and add to the above and beat well. Lastly add beaten whites, beat all well. When cake is cool cut in squares and ice on all sides with the following icing.

Icing:

Four tablespoonfuls butter.

Ten tablespoonfuls icing sugar.

One and half tablespoonfuls water.

One half tablespoonful vanilla.

Then roll each cake in brown blanchd almonds, chopped fine.

SPICE CAKE.

MRS. S. SIEGEL.

- One half cup of butter.
- Three cups of flour (sifted three times).
- One cup of sugar.
- Five eggs (if plentiful, six).
- One cup of milk.
- One teaspoon and a half of baking powder and a pinch of soda.
- One cup of raisins.
- One cup of currants.
- One cup of citron, put through chopper.
- Cream butter and sugar together, add a little of the flour, then yolks of eggs, then by degrees, the rest of flour and milk. Add spices to taste—enough to darken the dough. Before putting in fruit add whites of eggs well beaten, then the fruit, and bake in slow oven for two hours. Ice with chocolate.

GRAHAM GEMS.

MRS. MILLER.

- Two cups milk.
- One heaping teaspoonful of yeast powder.
- Three tablespoonfuls of molasses.
- One tablespoonful of melted butter.
- A pinch of salt.
- Stir a thick batter with Graham flour. Bake in gem pans.

JOHNNY CAKE.

MRS. FOOTE.

- Two cups corn meal.
- One cup flour.
- Half cup sugar.
- Three cups sour milk.
- Two teaspoonfuls of soda.

CARTHAGE BROWN BREAD.

MRS. W. B. FISHER.

One sieve whole wheat flour, one half of white flour, warm, add one pint warm milk, one half cup molasses, one half of good yeast or three-fourths cake compressed yeast in one-half cup tepid water. Mix thoroughly. Put in two pans and when it has risen, bake. Do not knead. It takes about one-half hour for baking.

RICE WAFFLES.

MRS. McKAY.

One cup of soft boiled rice.

One quart milk.

Four eggs.

Butter size of an egg.

Two teaspoonfuls baking powder.

Enough flour for thin batter. Bake in hot waffle irons.

CORN BREAD.

MRS. GILBERSON.

Two cups corn meal.

One cup flour.

One pint sweet milk.

Three eggs.

One teaspoonful salt.

One teaspoonful baking powder.

One teaspoonful butter.

Mix flour, meal, salt and baking powder together; rub in the butter well, mix the milk and eggs, and add to the flour, meal, etc. Stir rapidly and bake in a quick oven twenty minutes.

CORN BREAD.

MRS. ROBERTS.

Three eggs.
One cup sweet milk.
One cup corn meal.
One cup flour.
One teaspoonful sugar.
One teaspoonful salt.
Three teaspoonfuls baking powder.

Sift the dry ingredients together three times, beat the eggs very light; add them and the milk, and bake immediately.

FRENCH TOAST.

MRS. CARTER.

Make a batter of two eggs.
One half cup milk.
A pinch of salt.
One teaspoonful corn starch.

Dip thin slices of bread in this batter and fry brown in a well buttered frying pan. If the bread is very dry, dip in water first.

LAPLAND CAKE.

MRS. TAGGART.

One half pound flour.
Butter or lard the size of an egg.
Two eggs.
One pint milk and near half pint water.

Salt a little. Beat the whites to a froth, then the yolks, then together, then stir in the milk, melt the butter, but do not put in hot, sift the flour and add slowly, have it perfectly smooth, grease the pans thoroughly and bake very quick in a hot oven.

CORN MUFFINS.

MRS. MCKAY.

Two cups meal.
One cup flour.
One and one half cups sweet milk.
One half cup melted butter.
One small cup sugar.
Four eggs.
Two teaspoonfuls baking powder.
A little salt.

Beat eggs thoroughly, rub sugar and butter to a cream, mix, then add meal, flour and milk.

RAISED MUFFINS.

MRS. PUTNAM.

One pint milk.
One tablespoonful butter.
Two eggs.
A little salt.
One large half gill yeast.
Flour enough to make a thick batter.

Melt the butter in the milk, add the salt, the eggs and yeast, lastly the flour. In cold weather this may stand two or three days without becoming sour.

MUFFINS.

MRS. WHITEHILL.

One pint sweet milk.
Three eggs.
Butter size of an egg.
Two tablespoonfuls baking powder.
A pinch of salt.
Three cups flour.
Bake in a quick oven.

FRENCH BREAKFAST ROLLS.

MRS. GILBERSON.

One tablespoonful butter.
Two tablespoonfuls lard.
Two tablespoonfuls sugar.
Add to one pint milk boiled.

Mix well one quart flour and a little salt, pour the milk over the flour, let it stand till a little cool, then add a little yeast and let it rise over night. In the morning, add enough flour to make a good dough, not too thick; let it rise again, and when light, roll out; butter the edges and fold them over, place in the pans and let it rise for half an hour or an hour.

NEW ENGLAND "SPIDER" BREAD.

MRS. W. B. FISHER.

Three cups of warm, well cooked hominy, one small cup flour, one half cup melted butter, one beaten egg. Pour into well buttered cake pans, to make thin cakes, and bake in hot oven, until brown, as corn bread, about forty minutes.

SPOON BREAD WITH RICE.

MRS. JOHN WEIR.

One cup corn meal, scalded, one cup rice, boiled soft, one fourth cup of milk, one tablespoon butter, three eggs beaten separately, one small teaspoon baking powder. Add whites of eggs last, a little pinch of salt. Bake one-half hour, or until a thick brown crust has formed. Bake in a deep baking dish, and "spoon out" when serving.

HUNTER'S CORN BREAD.

One cup yellow corn meal, one cup white flour, and four level tablespoons of sugar, four teaspoonfuls baking powder, one half teaspoon salt, one cup milk, and one egg beaten.

Take one half pound of bacon cut in small bits, and sprinkle on top of the batter before baking.

POTATO YEAST.

MRS. WOODWARD.

Two large potatoes, two tablespoons flour, four of salt, two quarts of water. Grate the potatoes and put them on to boil in the water. When boiled stir occasionally and then allow it to cool before adding sugar, salt and a cup of yeast. Half a pint will make three good loaves of bread. No salt to be put in the bread.

ROLLS.

MISS STEVENSON.

Take one quart flour.

Two large tablespoonfuls lard.

One small cup yeast.

A little salt.

Mix lard, flour and salt well together, then stir in the yeast and about one pint water and enough flour to make stiff. Let it raise till light, then mold into small rolls in the palm of the hand, not using either roller or cutter. Put in pan, rub with melted lard over top and sides, and let raise until light, then bake in oven ten or twelve minutes.

SIMPLE BREAD RECEIPT:

One cup boiling water, one of milk, one half tablespoon lard, three times as much flour as liquid, not quite a yeast cake crumbled into the sponge, one scant tablespoon sugar. When the yeast comes to the top, it is beginning to "grow." Add the flour and knead until it does not stick to the hands or board, until the mixture is smooth and elastic to the touch. Return to bowl, cover with cloth, let it rise again, then cut down several times. Then roll on board slightly floured, knead and shape into loaves, put in greased pans, nearly full, cover, let it rise again to double its bulk, and bake in hot oven. This quantity will make two loaves. For soft bread add three times as much flour as liquid. Always sift flour before using.

BANNOCKS.

MRS. OGDEN.

One pint corn meal.

Two tablespoonfuls flour.

One heaping teaspoonful white sugar.

One heaping teaspoonful salt.

Scald these ingredients with one pint boiling water, pouring all in at once; then add one beaten egg. Fry in boiling lard, drop in a tablespoonful at a time.

STEAMED BROWN BREAD.

One and one-half cups bread crumbs rolled fine, one egg, one cup of sweet milk, one cup each of molasses and raisins, one half cup corn meal, one and one half graham flour, one fourth teaspoon of salt, one teaspoon soda dissolved in the molasses. Steam three hours in baking powder cans.

CORN MEAL CAKE.

MRS. SHILEY.

Two cups of sour milk.

Two eggs.

Two tablespoonfuls sugar.

Two tablespoonfuls melted lard or butter.

Two cups corn meal.

One cup flour.

One teaspoonful soda dissolved in the milk.

OATMEAL BREAD,

FLORENCE K. WOODRUFF.

One heaping cup Quaker oats, two cups hot water, piece of butter the size of a large walnut. Let this mixture stand until luke warm—then add three-fourths cake of compressed yeast, dissolved in two-thirds cup of luke warm water, one-third cup of molasses and two large pinches of salt. Stir thick with white flour and set to raise. After it has raised enough, stir up thoroughly, and put in pans to raise again, to top of pans. Then put in oven and bake about forty-five minutes in moderate oven.

RAISIN BREAD.

MRS. FERRY.

One and a half cups of sweet or sour milk or cream.

One teaspoon of soda.

One half cup of molasses.

One half teaspoon of salt.

Two and three-fourths cups whole wheat flour.

One coffee cup of chopped walnuts.

One coffee cup of raisins cut in two.

Bake in slow oven one hour. Mix it as you read it. It should be about five inches thick.

BOSTON BROWN BREAD.

MRS E. M. ALLISON, JR.

Three cups sour milk.
One cup molasses.
Two cups Graham flour.
Two cups corn meal.
One teaspoonful salt.
Three teaspoonfuls soda.
Steam three hours. Add raisins if desired.

BROWN BREAD.

MRS. G. W. ROSE.

One pint sour milk, two level teaspoons of soda, one half cup sugar, three cups graham flour, one half teaspoon salt. Bake in one loaf, one hour in a slow oven.

COFFEE BREAD.

MRS. DICKSON.

One quart of milk, a little salt, one-half cup of sugar, one-half cup melted butter, three large or four small eggs, put into the batter without having been beaten, the grated rind and juice of one lemon, one yeastcake dissolved as for bread,—raisins to suit taste.

Use bread flour and mix as stiff as can be beaten with a wooden spoon; beat thoroughly. When it rises beat well again, and put in individual bread pans, and cover with melted butter and a sprinkling of cinnamon. Let it rise again and have oven as for bread.

BREAD CAKE.

MRS. HOYT.

Two cups light bread dough, one and one-fourth cups sugar, three-fourths cup of butter, two eggs, scant teaspoon soda, one cup raisins, one teaspoonful cinnamon, one-half teaspoon cloves, whole grated nutmeg. Mix well with hands, all together. Bake in cake tin, with tube in center, in moderate oven nearly one hour.

Croquettes, Cheese Straws, Omelets, Fritters and Chafing Dish Receipts.

RICE CROQUETTES.

MRS. HOGLE.

One cupful rice, one egg, one tablespoonful sugar, a little salt, and grated rind of one lemon. Mix all together and mold. Dip in egg and roll in flour. Drop in hot lard and fry. Serve with sauce.

PEANUT CROQUETTES.

MRS. J. JUNGK.

One gill of milk.
One half pint bread crumbs.
One half cup finely chopped nuts.
One tablespoonful of sherry.
Yolks of two eggs.

Cook the milk and bread crumbs until smooth, then add the grated peanuts, sherry, also beaten yolks and cook one minute longer; remove from the fire and cool. Form into croquettes, roll in egg and bread crumbs and fry in deep fat. Serve with hot maple syrup.

MUSHROOM SAUCE.

MAMIE LOCKE.

One pound mushrooms peeled, wash in colander, chop fine and add two tablespoons salt, cover with water and soak two hours. Boil gently in same water two hours. Pepper and salt, thicken with tablespoon of flour rubbed in tablespoon of cream. To be used for roast meats or croquettes.

CHEESE STRAWS.

MRS. FOX.

Take a pint of flour and a half pint of grated cheese, mix them and make a paste with lard, size of a walnut, roll out in a thick sheet, cut in strips, half an inch wide and five inches long; bake light brown. Use more cheese, and a dash of red pepper on each straw if desired.

FRENCH FRITTERS.

MRS. GILMER.

Put one cup flour into a bowl, beat the yolks of two eggs, add half a cup cold water, and stir this gradually into the flour. Add two tablespoons of water and give a good vigorous beating. Add half a teaspoon salt and one tablespoon of olive oil, then stir in the whites of the two eggs, beaten stiff and put away for at least two hours, but not longer than twelve. Put a pan of drippings (or oil) on to heat, and when boiling, dip a spoonful of the batter, and quickly slide it into the fat. When brown on one side, turn and brown on other. When done, take out with a skimmer, drain on soft brown paper, dredge with powdered sugar and serve. Fruit fritters may be made by dipping the fruit into this batter and then frying.

CHEESE STRAWS.

MRS. SEVERANCE.

Roll scraps of puff paste thin, sprinkle with grated cheese and cayenne pepper; fold, roll out, sprinkle again and repeat the process; then place the paste on the ice to harden. When cold, roll into rectangular shape, eighth of an inch thick. Place this on a baking pan, and with a pastry cutter dipped in hot water, cut into strips four or five inches long, and less than a quarter of an inch wide, and bake.

OMELETS.

MRS. HOGLE.

Break two eggs into a bowl, sprinkle over them pepper and salt, give them twelve vigorous beats. Now put butter in the heated pan, and when it is melted, pour in the eggs, let it stand until cooked through, take a long knife and roll it. This makes one omelet. For sweet omelet, add a little sugar instead of pepper and salt, inclosing in center any kind of marmalade or jelly. Do not let them stand or they will be tough. Serve immediately.

JAPANESE FRITTERS.

MRS. GILMER.

Cut stale bread into slices a half-inch thick, then cut them in pieces two inches square, make a French fritter batter, soak these squares in the batter for about one minute, and drain. Fry in boiling fat. When done take out with a skimmer, drain on paper and serve very hot.

CHAFING DISH—WELSH RABBIT.

DR. STIEHL.

One teacup tomatoes brought to a boil, set aside in a cup and keep hot. One medium sized onion sliced uniformly, then fried in chafing dish in butter. Cook till done, but do not brown. Pour in ale or beer for the rarebit and one pound of cheese and stir till it is melted. Add the hot tomatoes, stir thoroughly and serve on crackers or toast.

WELSH RAREBIT.

MRS. STIMSON.

Take one and one half cups of fresh cheese, break it very fine. Add one teaspoon of salt, one-fourth teaspoon of mustard, one tablespoon (scant) of butter, three-fourths of a glass of beer, put it all in together and when it is about done, pour in two well beaten eggs. This is enough for four people.

ENGLISH MONKEY.

One cup stale bread crumbs, one cup milk, with one tablespoon butter, one-half cup of soft mild cheese cut in small pieces, one egg, one-half teaspoon salt, dash of red pepper. Soak bread crumbs in milk fifteen minutes, melt butter, add cheese, and when the cheese has melted, add soaked crumbs, egg slightly beaten and seasonings. Cook three minutes, and pour over toasted crackers.

SCOTCH WOODCOCK.

Four hard boiled eggs, three tablespoons butter, one and one-half tablespoons flour, one cup milk, one fourth teaspoon salt, dash red pepper, anchovy essence. Make a thin white sauce of the butter, flour, milk and seasoning, add eggs finely chopped and season with anchovy essence. Serve on toasted bread or crackers.

CHEESE OMELET.

Two eggs, one tablespoon butter, one-eighth tablespoon salt, dash red pepper, one tablespoon grated cheese. Beat eggs slightly. Add one half teaspoon melted butter, salt, red pepper and cheese. With remaining butter, add mixture and cook until firm without stirring. Roll and sprinkle with grated cheese.

CREAM CHEESE FOR LUNCHES.

MRS. PUTNAM.

One package cream cheese, one half cup cream, place cheese in saucepan (set in pan of water) until soft, then put in the cream and salt, let it come to a boil, take off stove, and pour over one half pound of chopped English walnuts, not cut too fine. Serve with crackers or spread on them, and serve with the coffee.

PICKLES.

INDIA PICKLES.

MRS. LYMAN.

Two gallons best vinegar.
One fourth pound ginger, whole.
One fourth pound mustard seed.
Four pounds sugar.
Four ounces allspice.
Four ounces coarse salt.
One half ounce ground cloves.
One half pound ground cinnamon.
Alum size of walnut.

Boil all half an hour, then mix one half pound ground mustard, one fourth pound tumeric in a little vinegar and add to the above. Let it just come to a boil and pour into a large stone jar.. This dressing may be made early in the season so as to be ready for any and all kinds of vegetables, which must always be soaked in salt over night, drained and thrown into the dressing.

CABBAGE PICKLE.

MRS. PUTNAM.

Cut cabbages into quarters. Boil in salted water until tender. Drain and let come to a boil in vinegar, sweetened and seasoned according to this rule:

One pound brown sugar.
One pint vinegar.
One ounce cinnamon.
One half ounce cloves.

PIN MONEY PICKLES.

MRS. H. W. LAWRENCE.

One small head celery (or two tablespoonsful celery seed,—latter preferred), two quarts very small cucumbers, one quart small white onions, one head cauliflower, six small Chilli peppers (red and green), two coffee cups brown sugar, two ounces Cassia buds, two ounces whole cinnamon, one ounce whole cloves, one-half tablespoon whole mace, two tea cups whole raisins, two cups Maraschino cherries, one-fourth pound of candied ginger, one quart of watermelon rind (or citron), cut in pieces an inch square.

Take celery, onions, cauliflower and cucumbers, put them in salt brine that will bear up an egg, and let stand 24 hours. Then take out of brine and put into strong vinegar, sufficient to cover them, and boil all with the sugar and spices for ten minutes for three successive mornings. Then, after the third boiling add the raisins, ginger and cherries. The watermelon (or citron) rind should be boiled by itself to a simmer with one-half tablespoonful of powdered alum, until the rind is transparent, then take out, rinse off in cold water and add to the pickles and other ingredients.

PICKLED GREEN TOMATOES.

MRS. MILLER.

Four quarts of tomatoe, sliced.

Four ounces salt.

One tablespoonful of allspice.

One tablespoonful pepper.

One tablespoon cloves.

Four tablespoonsful of black mustard seed.

Three large sliced onions.

Put the salt into a kettle of water with a pint of vinegar; parboil the sliced tomatoes in this; skim them

out, let drain; then pack into a jar with a layer of tomatoes, a layer of the spices and onions which are mixed together, cover with scalding vinegar.

OIL PICKLES.

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MRS. LUCILE REID.

One hundred small cucumber pickles.
One pint white onions.
One ounce celery seed, whole.
One ounce mustard seed, whole.
One-half bottle olive oil.
One quart malt vinegar.
One half cup sugar.
One teaspoon powdered alum.

Soak cucumbers and onions in brine that will hold an egg twelve hours, let drain, rinse with cold water, cut or chop onions and cucumbers fine, mix with oil and vinegar, spices, etc. Seal in bottles. This pickle will keep two or three years and is better old.

SMALL CUCUMBER PICKLES.

MRS. LYMAN.

Wash cucumbers thoroughly in cold water; place them in a stone jar, cover with a brine strong enough to float an egg. After twelve hours, drain and place in a preserving pan, cover with vinegar and water, and a tablespoonful of pulverized alum, and place on the back of stove to scald slowly. Boil some of the best cider vinegar, and to each gallon add a cup of sugar. When the cucumbers are hot, strain them out with a skimmer, and place in jars or bottles with layers of whole spices. Cover with the boiling vinegar, and seal.

TOMATO CATSUP.

L. P. M.

One peck tomatoes and one large onion, boil until tender and put through sieve. Then put in kettle and add stick cinnamon, whole cloves and allspice tied in cheese cloth bag. Add one cup sugar, one-half cup salt, one pint of vinegar and a dessert spoon of red pepper. Boil until thick and bottle.

WINE CATSUP.

MRS. STEVENSON.

Salt down four green tomatoes over night, press and strain through a flannel bag; to one quart juice take one-fourth ounce mace, one-fourth ounce cloves, one-fourth ounce allspice and one-eighth ounce cayenne pepper. To one gallon juice take one quart claret, maderia or sherry. Boil down one-half, adding wine and spices.

FRENCH PICKLE.

BESSIE V. KIMBALL.

One peck green tomatoes, six large onions, sliced. Sprinkle with one cup salt and let stand over night. In the morning add two quarts of water and one quart of vinegar and let boil fifteen minutes. Then drain. Then add to the pickle two pounds brown sugar, two quarts vinegar, two tablespoonfuls of cloves (ground), two tablespoonfuls of allspice, two tablespoonfuls of ginger, two tablespoonfuls of mustard, two tablespoonfuls of cinnamon, and one teaspoonful of cayenne. Boil twenty minutes.

TOMATO SOY.

DR. LUELLA MILES.

One peck green tomatoes, sliced and sprinkled with one-half pint of salt. Put in deep pan, with weight on top to press salt water out, and let stand five hours, or over night. Then, after squeezing very dry, put into kettle with two quarts of vinegar, two pounds sugar, one dozen good-sized onions, sliced, one teacup of chopped horseradish, five cents worth of mustard seed, one tablespoon whole allspice and one of black pepper, whole. Let cook until the tomatoes are transparent.

SWEET PICKLED TOMATOES.

MRS. PUTNAM.

Put eight pounds of ripe tomatoes, peeled, and four pounds brown sugar into a preserving kettle, stir often to keep from burning; boil to the consistency of molasses, then add one quart cider vinegar, one teaspoonful of mace, one of cinnamon, and half a teaspoonful of cloves, and boil five minutes longer.

PICKLED PEACHES.

MRS. H. C. WALLACE.

To eight pounds fruit allow four pounds sugar.
One quart vinegar.
Two ounces stick cinnamon.
Two ounces cloves.
One ounce black pepper.

-Select large clingstones, rub well with a coarse towel, putting a few cloves in one end, a small piece of cinnamon in the other, steam till quite tender. Make a syrup of vinegar, sugar and spices, boiled down slightly and pour over them. Seal white hot.

CHOPPED PICKLE.

MRS. STEVENSON.

One peck green tomatoes.
One pint green peppers.
Two quarts green cucumbers.
Four bunches celery and one ounce celery seed.
One ounce mustard seed.
Five cents worth turmeric in a bag.
One large cup of brown sugar.
Two heads of cabbage.
One-fourth pound horseradish.

Sprinkle salt over cabbage and tomatoes and let drain over night; rinse with water in the morning; put seeds and turmeric in vinegar and boil; pour over ingredients while hot.

CHILLI SAUCE.

MRS J. A. KIMBALL.

Fifty large tomatoes, six green and six red peppers, eight onions (large), and six garlic, eight tablespoons salt, eight of sugar, ten cups vinegar, eight tablespoons of celery seed, six of cloves, cinnamon, allspice, three of ginger. Chop peppers and onions very fine, peel and chop the tomatoes, stir while boiling. Boil two hours and bottle.

GERMAN PICKLES.

MRS. SOLOMON.

Take one bushel large yellow cucumbers; peel, cut lengthwise and remove seeds; sprinkle with salt and let stand twelve hours; strain and thoroughly dry with a cloth, cover with cold vinegar and let stand for two weeks. Pour off vinegar, dry the cucumbers and put in a jar with a teacup of mustard seed and spices. Boil sufficient vinegar to cover, and pour over them warm.

COLD CUCUMBER PICKLES.

MRS. ROYAL.

Salt down cucumbers and let them stand for several days, then drain them and wash thoroughly. Cover them with water, alum, saltpeter and grape leaves, and let them come to a boil. Draw off and mix spices and cucumbers in layers. Spices mixed together as follows: One-half pound each of mustard seed and horseradish, one ounce of mace, two pounds brown sugar, handful of black pepper, tablespoonful ground mustard mixed with a little olive oil, one ounce turmeric in a bag, one gallon vinegar, scalded. Pour over the whole.

CHOW CHOW PICKLES.

MRS. LORIN HALL.

Let two hundred small cucumbers stand in salt water three days.

Dissolve a little alum in half a gallon of vinegar.

One pint of French mustard.

A few small onions.

A cauliflower.

Three tablespoonfuls of white mustard seed; three of black mustard seed; three of celery seed.

A handful of juniper berries.

A handful of small green peppers.

One pound of sugar.

Mix thoroughly, boil and seal.

STUFFED PEPPERS.

MRS. J. F. ALLEN.

Take large, perfectly shaped green peppers, cut out the stem and carefully scrape out the seeds. Take these seeds and mix them with sufficient piccalilli to fill the

peppers. When filled tie in the stem piece, pack in a jar, pour over scalding vinegar and let stand closely covered over night. In the morning pour off the vinegar, and cover with fresh vinegar.

PICCALILLI.

MRS. J. F. ALLEN.

One peck green tomatoes.
Three cabbages.
A large peck good sized cucumbers.
Eight large white onions.
Six large green peppers.
Six red peppers.
Three bunches celery.

Chop each rather fine, and put the tomatoes, onions and cucumbers in weak brine over night, drain well, and mix with the other ingredients; sprinkle through, one gill white mustard seed, one gill celery seed, cover with scalding vinegar, and in twenty-four hours cover with fresh vinegar.

MELON MANGOES.

MRS. J. F. ALLEN.

Select small, round, smooth, musk melons, half ripe, wash and put them in weak brine over night. Prepare a mixture of shredded cabbage, cauliflowers, green beans, celery, sliced green tomatoes and small cucumbers, with a little minced red pepper, and put in brine over night. In the morning wash all in fresh water, and drain. Cut from each melon a small piece around the stem, scrape out the inside carefully, sprinkle the inside with celery seed and fill with the mixture, putting in bits of cinnamon, whole cloves and a little cayenne. Sew in the covers and plunge the mangoes in scalding vinegar for five minutes, then pack in a jar and cover with scalding vinegar. Put a weight on top the melons.

SPICED BLACKBERRIES.

MRS. TUTTLE.

Seven pounds of berries, one half- pint vinegar, three pounds of sugar, one tablespoon cinnamon, one table-spoon cloves. Boil spices with the vinegar and sugar. When sufficiently boiled, strain and stew the berries in the liquor.

SPICED CURRANTS.

MRS. MCKAY.

Eight pounds of currants, four pounds sugar, two teaspoons each of cloves and cinnamon, one-half teaspoon of salt, and one-half of pepper. Boil currants and sugar twenty minutes skim out currants, then add a half pound of sugar and the spices. Boil juice to a jelly and pour over currants.

SPICED GOOSEBERRIES.

MRS. LEONARD.

Three pounds of sugar, one quart best vinegar, one teaspoon each of cloves, allspice and a few pieces of mace and cinnamon bark. Leave the stem and blossom on ripe goosberries, wash clean, make a syrup of the vinegar and sugar, add spices. Boil well and pour over the berries in a jar. Pour off the syrup and scald every morning for a week. Pour syrup boiling hot over berries each time.

PRESERVES.

STRAWBERRY PRESERVES.

MRS. HOGLE.

To every pound of fruit add half pound of granulated sugar. Have your fruit fresh and not too ripe.

For five pounds of fruit allow one pint of water. Put fruit, water and sugar on the stove, and let them slowly boil until the first scum rises, then let them boil until they are clear, and the juice will be like a syrup. About one hour will be long enough to cook them.

Raspberries are done in the same way.

Put in glass bottles and tighten them perfectly; when cold tighten them again. Keep in a cool place during the summer.

CRANBERRY JELLY.

GERTRUDE R. RUST.

Wash one quart of cranberries. Put them in a saucepan with a pint of water. Cover the saucepan, boil twenty minutes. Press them through a colander, return to fire, boil ten minutes, add a pound of sugar, stir until the sugar is dissolved, boil five minutes longer and turn at once into a mold.

BLACKBERRY JAM.

Use three-quarters of a pound of sugar to one pound of fruit. Boil the berries in a little water till perfectly tender before adding sugar, or the berries will remain whole and be tough, not at all like jam. Boil hard twenty minutes after the sugar is added, then bottle and seal.

CRAB APPLE PRESERVES.

MISS HEMPSTEAD.

Take ripe fruit and steam until you can stick easily with a straw. Make a syrup of one pound of sugar for a pound of fruit. Boil the steamed fruit in the syrup until done.

LEMON MARMALADE.

MRS. FOX.

One dozen lemons.
Four quarts water.
Six pounds sugar.

Slice the lemons very thin, pour over the water and let stand over night. Boil next morning in the same water till tender enough to mash, then add the sugar and boil till clear and rich-looking—a long time.

GRAPE AND NUT JAM.

MRS. COPLEY.

Six pounds Muscat grapes, four pounds of sugar and three of English walnuts. Seed the grapes and add the sugar, and cook for three-fourths of an hour (or until the jam thickens well.) Then add the nuts, which have been broken into small pieces, and boil slightly. Bottle for use.

BRANDY TUTTI FRUTTI.

GERMAN

Put one quart brandy, three pounds crushed sugar in a three gallon jar with a small top.

Prepare three pounds strawberries as for the table, add three pounds of sugar, add these to the brandy and sugar. Add each fruit in its season, always adding a pound of sugar with each successive pound of fruit; stir gently every day until the jar is filled, then cover tight.

This must be kept in a cool place.

GOLDEN GLOW (APRICOT JAM.)

MRS. SIMON BAMBERGER.

Scald one peck of apricots to remove the skins and cut in half, six oranges cut in cubes. For one pound of this mixture, take three-fourths pound of sugar. Boil three hours. Scald half the kernels and blanch them, put in oven long enough to thoroughly dry, and add these to the fruit a short time before the jam is done.

STRAWBERRIES PRESERVED IN THE SUN.

Select fine large berries, and use a pound of sugar to each pound of fruit.

Make a rich syrup of the sugar, then drop in the berries; let them just come to a boil, then pour into large, deep platters. Cover the platters with large pieces of window glass, and place out of doors on a table, in the hot sun. About three times a day take a silver fork and turn over the berries. Three days of bright sun should cook them enough. When done, let stand over night to thoroughly cool, then put away in jars. If a storm should prevent the cooking in the sun, it can be finished in an open oven, but will not be so nice, nor so good a color.

PRESERVED GOOSEBERRIES.

HENRY OKUMURA.

One pound sugar.

One pound of gooseberries.

Just enough water to keep them from scorching. Cook the berries in the water for at least twenty minutes, then add the sugar and boil till they change to a nice pink color.

GRAPE FRUIT MARMALADE.

MRS. TRACY.

One orange, one grape fruit, and one lemon. Slice and cut as fine as possible. Measure in a bowl tightly and add three times as much water as fruit. Let it stand over night. Next day boil thirty minutes. Stand again over night with an equal quantity of sugar. Then boil again about a half hour or until it jellies.

CANDIES.

CHOCOLATES DROPS.

MRS. LORIN HALL.

Two cups confectioner's sugar. (Pulverized may be used.)

One-half cup milk and water.

Then beat until stiff enough to mold in the hand into small balls.

Melt the chocolate (Baker's) over steam. Drop the balls in the melted chocolate with two forks. When covered with chocolate drop on buttered paper to dry.

FLUFFY RUFFLES.

IDA HANAUER.

Two cups granulated sugar.

Half cup cold water.

Half cup glucose.

One teaspoon vanilla.

One cup chopped nuts.

Boil the sugar and glucose in the half cup of water till it forms the hard ball. The edges of the ball should be quite crisp when tried in cold water. Have ready the beaten whites of two eggs. Beat steadily while pouring the syrup on the eggs, add vanilla and beat very hard as long as you can. Have ready the nuts and add while the candy can still be beaten well. Beat as long and hard as you can before putting in buttered pan. When cold cut in squares.

BUTTER SCOTCH.

One cup brown sugar.

Half cup water.

One teaspoonful vinegar.

Piece of butter size of a walnut.

Boil about twenty minutes. Flavor if desired.

MOLASSES CANDY.

Two cups molasses.

One cup sugar.

A piece of butter size of a small egg.

One tablespoonful glycerine.

Put these ingredients into a kettle, and boil hard twenty or thirty minutes; when boiled thick, drop a few drops in a cup of cold water, and if the drops retain their shape, it is nearly done, which will be when it is brittle. Do not boil it too much.

Have pans or platters well buttered, and just before the candy is poured into them, stir in half teaspoonful cream tartar or soda.

If flavoring is desired, drop a small quantity on the top, as it begins to cool. Pull till as white as desired, and draw into sticks; cut with shears.

CARAMEL CANDY OR ICING.

MRS. HOGLE.

One and one-half cups of medium brown sugar, one-half cup granulated sugar, three-fourths cup hot water, put water in a saucepan, then add the sugar and let it dissolve. Boil slowly until it will come together in a lump in water. Pour it out into a buttered dish, cover with a piece of coarse cloth when cooling, stir until it hardens, mold in your hands until very smooth, cut into small squares. You can add nuts or cocoanut. If for icing, thin it with sweet thick cream.

CHOCOLATE CARMELS.

One cup grated chocolate.
One cup molasses.
One cup brown sugar.
One cup milk.
Piece of butter size of a small egg.

Put all the ingredients in a kettle to boil, adding one tablespoonful glycerine, and boil fast.

When nearly done add the chocolate. Test it by dropping into cold water, and when done pour into buttered pans. When cool mark into blocks with the back of a knife.

POP CORN BALLS.

C. H. V.

Salt the corn after it has been "popped," take two cups N. O. molasses, one cup light brown sugar, one tablespoon of vinegar, butter the size of a walnut. Boil fifteen minutes. Put in one-half teaspoon soda five minutes before done. Pour over corn and make into balls.

CHOCOLATE FUDGE.

MRS. JUSTUS JUNGK.

Two cups sugar.
One cup milk.
Two squares chocolate.
Butter size of an egg.

Boil all together until it forms a soft ball in cold water, stirring as little as possible. Then remove from the fire and allow to become perfectly cold. Now stir until creamy and turn out upon a baking board and knead for five minutes. Add chopped nuts to taste. Form in long thin rolls and when set cut as desired.

DIVINITY.

MRS. RUST.

Three cups of white sugar.

One cup corn syrup and one-half cup of water.

Boil until crisp, pour slowly into the beaten whites of three eggs, beat until you can mold with your hands, flavor with vanilla, add cup of broken walnuts.

BEVERAGES.

GOOD RULE FOR BOILED COFFEE.

F. K. W.

One tablespoon of ground coffee to a person, or to one cup of water, and about a little over a teaspoon of egg. Scald coffee pot first. Mix coffee and egg together with cold water to well moisten, then add the boiled water, let this boil hard for about ten minutes, then set on back of stove to keep hot, but not boil, add a little cold water to settle it.

A DAINY WAY TO MAKE CHOCOLATE.

C. H. V.

Set an earthen pot in a kettle of boiling water. In this put one quart of milk and cream mixed. Stir into this, when hot, a paste made of three heaping table-spoons chocolate mixed with cold milk. Let it boil two or three minutes and serve hot. Use no sugar for the sweet chocolate; for the other, two dessert spoons put in while cooking.

COCOA.

MRS. GILMER.

Boil one quart of milk in a farina boiler. Moisten four tablespoonfuls cocoa with a little cold milk, and pour into the boiling milk, stirring all the time, till it comes to boiling point. Cover the boiler and boil five minutes. Serve with whipped cream.

TO MAKE TEA.

MRS. GILMER.

Tea, like coffee, should not be boiled, but made from fresh boiling water, allowing one teaspoonful to each person and one to the pot. First scald the pot and allow it to stand on the back part of the stove about ten minutes, then turn out the water, put the tea into the hot pot and pour over it one-half the boiling water (that is, if you are going to make one quart of tea, pour over it at this stage one pint;) cover the pot, and stand on the back part of the stove five minutes to draw; then add the remainder of the water and serve at once.

Never use a metal teapot.

Russian tea is made by putting a slice of lemon in the bottom of each cup, and pouring over it the boiling tea. A preserved strawberry to each cup is considered an improvement, garnished with a candied cherry.

MINT PUNCH.

MRS. F. K. WOODRUFF.

Place in the punch bowl one-half dozen stalks and leaves of bruised mint and on top sufficient finely chopped ice to half fill the bowl, then add the juice of five lemons with half a cup of sugar dissolved in it, and two bottles of ginger ale. Set away for two hours in the ice box to ripen before serving. Sweeten to taste.

ANGIE'S LEMONADE.

Peel a juicy pine apple and slice it into a large bowl or pitcher. Add to it a lump of clear ice, the juice of six lemons, and three-quarters of a pound of loaf sugar. Let this stand half an hour; then add three pints of water gradually, stirring all the time. Serve with a slice of pine apple in each tumbler.

MILK PUNCH.

MRS. FILLEY.

Four quarts Jamaica rum.

Three quarts water.

Five pints boiling milk.

Three pounds loaf sugar.

Twenty-four lemons.

Two nutmegs.

Cut thin slices, or only the yellow part of the rinds of the twenty-four lemons. Let these thin parings and the two grated nutmegs infuse for twenty-four hours in one quart of the rum. It should be put in a warm place. At the end of the twenty-four hours add to the juice twenty-four lemons (freed from seeds), the water, sugar, rum, and also the rum containing the lemon peel and nutmeg. Put all into a large vessel. When the sugar is dissolved, add the five pints of boiling milk while the mixture is being stirred all the time. It will curdle, of course. Then cover it, and let it stand still one hour, when filter it through a bag until it is as clear and bright as a crystal. It may take three or four hours. Pale rum should be used. This quantity will make enough to fill about one dozen quart bottles. Cork them well and keep them standing. It may be used at once, but it will not be in perfection until it is a year or two old. It will keep forever. The bag may be made three-cornered with a yard square of rather coarse cotton flannel.

GRAPE JUICE.

Twenty pounds of Concord grapes, three quarts of water, three pounds of white sugar. Crush the grapes, then add water, put in porcelain kettle, heat to a boiling point, stirring well, from bottom. Boil twenty minutes, then strain. Return again to the fire, add the

sugar, stir well, boil again and strain through flannel bag and bottle immediately. Have bottles hot, use new corks, seal very tight.

The grape juice will not keep after it has been opened. When ready for use, reduce the juice with a little water and add lemon, pineapple or any flavor desired.

YANKEE EGG NOG.

MRS. C. H. V.

Take the yolks of eight eggs and six tablespoonfuls of pulverized loaf sugar, and beat them to the consistency of cream. To this add one-half of a nutmeg grated and well beaten. Then mix one-third of a pint of good Jamaica rum, and a wine glass of brandy or Madeira wine. Have ready the whites of the eggs beaten to a stiff froth, and add them to the above mixture. When this is done, stir in three pints of rich milk. Egg nog made in this way is digestible and will not cause headache, and is excellent for debilitated persons.

GAS STOVE "TIPS"

When a hot oven is required, for baking cakes, muffins, pop-overs, etc., always slip out the bottom sheet of the stove and replace it just before you put your cake in. Gas is saved by this method.

When you light the gas for baking, leave the oven doors open five minutes, so as not to steam or rust oven and to let any grease out there may be in it.

Wipe out gas stoves with greasy cloth.

BAKING BISCUIT—Place in hot oven, light both burners and heat oven seven minutes. Bake ten minutes before opening oven door, then turn out the burners.

BAKING BREAD—Place it in hot oven. As soon as it begins to brown, turn out front burner. Bake in a moderate oven for twenty-five minutes to an hour. Turn off gas five minutes before bread is done.

CAKE BAKING—Hot oven, and both burners for layer cake and only one for loaf cake. Layer cakes on higher shelf, loaf on middle slide.

Pastry requires a hot oven.

In cake baking by gas, watch clock. Divide time into quarters. First quarter beginning to raise. Second quarter, continue to raise. Third, beginning to brown. Fourth, shrink from pan. Put coffee cake in gas oven to raise, turn gas on three minutes, then turn off. For baking, heat oven five to seven minutes before using—one or both burners may be used. At the start, light both burners in oven, seven minutes in advance.

Broiling—Heat oven five minutes before using.

Toasting—Five minutes before using, heat the broiler, put rack about two inches from flame. Give the bread undivided attention.

When broiler is not in use, do not leave it in the stove when baking.

SUNDRIES.

Clean currants with flour.

Parboil potatoes before putting around roast. They will brown and cook much quicker.

Hot fat test—Draw a match across the top, and if it is hot enough it will light the match.

If you wish to crisp lettuce quickly, put it in water quite hot and leave for twenty minutes.

Rice and macaroni should both be washed in cold water till the water loses the milky look—is clear.

DEEP FAT FRYING.

Do not beat eggs too much for dipping croquettes.

One tablespoonful of cold water to an egg.

Dried red peppers in place of pimentoes.

Put dried peppers in hot water about twenty minutes or until edges begin to turn black. Then take off stove, skin, and use in salads or sandwiches.

HOW TO MEASURE.

Correct measurements are absolutely necessary to insure the best results.

2 cups butter packed solidly	1 pound
4 cups flour	1 pound
2 cups granulated sugar	1 pound
2 2-3 cups powdered sugar	1 pound
9 large eggs	1 pound
3 teaspoons	1 tablespoon
16 tablespoons	1 cup
2 tablespoons butter	1 ounce
4 tablespoons flour	1 ounce

Always use measuring cup.

MEASURING.

Four rounding tablespoons of butter equal one-half cup butter.

Two whites of eggs, equal one-fourth cup.

Seven tablespoons of flour equal two eggs (when eggs are scarce) when used to thicken—stir frequently with Dover beater so as not to lump.

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